

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 102

MAY 4, 1940

Number 18



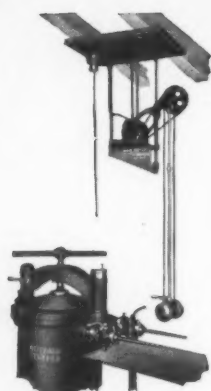
FIRST PRIZE
for
COLOR

CERELOSE HELPS DEVELOP AND PROTECT COLOR IN MEAT

Meat packers everywhere are enthusiastic in their praises of Cerelose as an aid in the fixation of color in meat. They also appreciate its economy.

CERELOSE

[PURE DEXTROSE SUGAR]



A WINNING PAIR

{ BUFFALO AIR STUFFER } { BUFFALO CASING APPLIER }

The **BUFFALO** Casing Applier fastens to the ceiling in one complete unit, directly over the stuffing horns. When not in use it automatically swings up out of the way. It is fully adjustable to high or low ceilings. A $\frac{1}{6}$ H.P. motor drives the two cork wheels which rapidly strip the small diameter, hard to handle casings on the stuffing horn.

They will help you win a victory against overtime rates during peak production and make stuffing a faster, safer and easier operation.

The guaranteed leakproof **BUFFALO** Stuffer protects you against spoilage from air pockets and waste from meat leaking from the cover.

A Casing Applier saves time and fatigue when filling small diameter, hard to handle, delicate casings and doubles production.

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JOHN E. SMITH'S SONS COMPANY

50 BROADWAY, BUFFALO, N. Y. • 11 Dexter Park Ave., Chicago • 5131 Avalon Blvd., Los Angeles • 612 Elm St., Dallas • 360 Troutman St., Brooklyn • 151 Vassall St., Quincy

Announcing
A NEW AND BETTER WAY
TO PACKAGE *Bone-in Hams!*



NOW! Pack your bone-in hams in clear, bright "VISKING" casings—the new, modern method that gives you new selling advantages!

HERE'S WHAT YOU GAIN:

- 1. Eye Appeal!** "VISKING" casings let the housewife see all the fine color and texture of your ham.
- 2. Easy-to-Handle Package.** Your bone-in ham packed in "VISKING" casing may be displayed, cut, sliced, or sold whole or half without pulling the package apart to see the product.
- 3. Your Ham is PROTECTED.** Sanitary "VISKING" casings guard your ham against dirt and soil from exposure that lessens the sales value of your product. Customers want this protection.
- 4. Your Ham is IDENTIFIED.** In "VISKING" casings, your ham, whether sold sliced, half or whole, carries your brand right into the kitchen. No sales lost through forgotten brands. No wrappers to remove.
- 5. Flavor Protection.** When cooked in "VISKING" the casing retains all the delicious flavor and juices of your ham.

**THE
VISKING
CORPORATION**

6733 W. 65TH ST., CHICAGO, ILL., U.S.A.

CANADA: C. A. Pemberton & Co., Ltd.,
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Ltd., Manchester • AUSTRALIA and NEW
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Branches throughout Australia and
New Zealand.

"VISKING" is a registered trade mark.
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Ask Your VISKING Salesman to Demonstrate the New "VISKING" Casing for Bone-in Hams

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Official Organ Institute of American Meat Packers

Volume 102

MAY 4, 1940

Number 18

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★

DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN
Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn st., Chicago.

Contents

	Page
NATIONWIDE MEAT ADVERTISING CAMPAIGN	15
Derby Foods Adopts Informative Labeling	16
New Packaging Developments	44
Truck Payload Gets Attention	19
Controlled Truck Refrigeration	53
Liver Sausage and Casing Sales Mount	18
Lard Week at Champaign	17
Meat Board Sees More Interest in Lard	45
Proper Laundering Prolongs Garment Life	48
Pointers for Operating Men	23
Pork and Lard Exports Decline	31
Up and Down the Meat Trail	24

Classified Advertisements, Page 59. Index to Advertisers, Pages 60, 61.

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Yes'm, I can guarantee it's tender

THAT'S how the retail dealer feels about it when he handles Tenderay beef. He is sure of his ground—and sure to satisfy his customers—because he has had the chance to prove to himself that this beef is always more tender, more juicy and tastier.

Can you, as a packer, afford to ignore this sensational development any longer? Hardly! Others have not, and the spectacular increase in their beef sales tells its own story. Better get your copy of the Tenderay portfolio now. It's specially written for packing com-

pany executives; it explains what the Tenderay process is, how it works—and may prove to you why it's good business for you to install it in your plant—SOON. Please address Special Products Division, Westinghouse Electric and Mfg. Co., Bloomfield, N. J.

U. S. Pat. Nos. 2,169,081 and 2,192,348

Copyright 1940, Westinghouse Electric and Manufacturing Company

TENDERAY



WHY THE LARD HEADACHES?

RENDER THE "BOSS" WAY, COOL THE "BOSS" WAY, GYRATE THE "BOSS" WAY and turn the "aches" into "BREAKS"!

Don't let SUMMER COMPLAINT affect your product!

Let us show you how you can prevent separation of your lard and the tendency toward rancidity that occur so readily in hot weather when the lard is improperly processed.

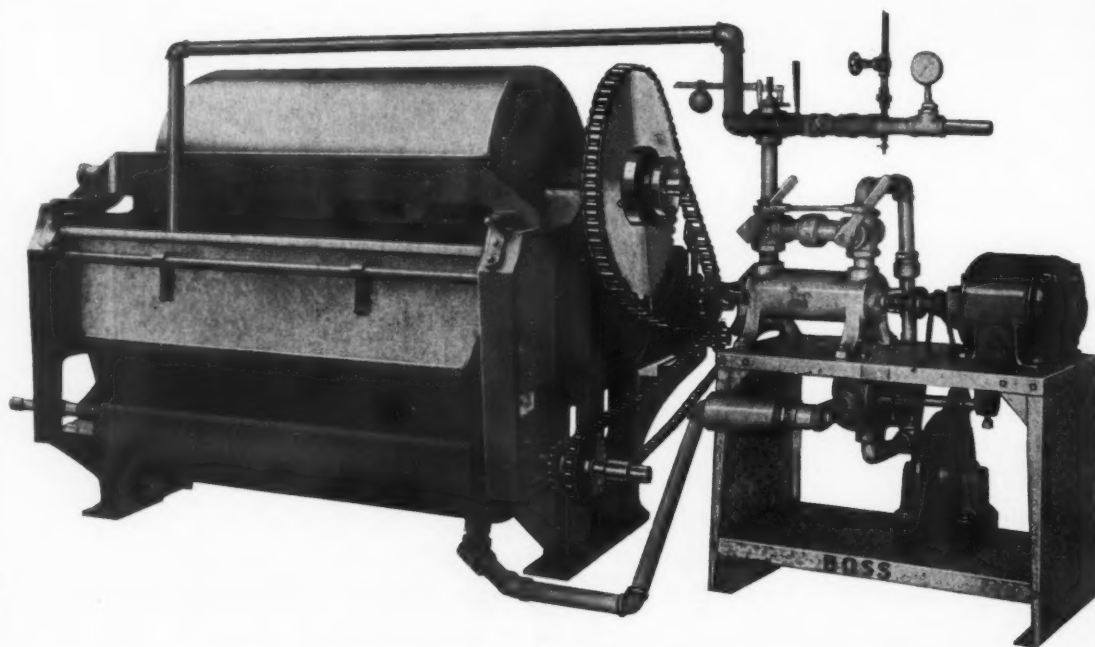
"BOSS" Cookers to render, "BOSS" Lard Rolls to cool, "BOSS" Gyrators to finish your product into a

*Smoother
Creamier
Velvety
LARD*

will help you obtain a superior grade of shortening.



"BOSS" Cooker for Rendering Lard



Install the "BOSS" - for Best Of Satisfactory Service



The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards,
Chicago, Ill.

Mrs. "BOSS" Machines for Killing,
Sausage Making, Rendering

FACTORY:
1972-2008 Central Ave.
Cincinnati, Ohio

GENERAL OFFICE: 2145 Central Parkway, Cincinnati, Ohio



Copr. 1940 Sylvania Ind. Corp.



"... Another matter I want to mention to you Mr. Adams—it's about the sausage, meat loaves, hams, etc., I buy from you for our Chain Stores. That's a big department with us you know."

"Oh yes! Our Sales Department has reported to me steady increases on all these items we sell you since we adopted SYLPHCASE CASINGS."

"That's the point, Mr. Adams! I believe those SYLPHCASE CASINGS are greatly responsible. Whether on hams, sausage or meat loaves, they do a swell job in displaying the products to our customers and keeping them fresh and appetizing looking. And customers now ask for the products by Brand Names. Fine advertising for us, isn't it?"

"Yes—And our Operating Department reports no losses through breakage in stuffing or handling. So, Mr. White, SYLPHCASE CASINGS seem to be making satisfied customers all along the line."

*Reg. U. S. Pat. Off.



Sylphcase

Uniformity, Visibility, Strength

SYLVANIA INDUSTRIAL CORPORATION

Executive and Sales Offices: 122 E. 42nd St. New York — Works: Fredericksburg, Va.

Branches or Representatives:

ATLANTA, GA.

78 Marietta Street

CHICAGO, ILL.

427 W. Randolph Street

BOSTON, MASS.

201 Devonshire Street

DALLAS, TEX.

512 Santa Fe Building

PHILADELPHIA, PA.

260 South Broad Street

CANADIAN AGENT: Victoria Paper and Twine Co., Ltd. TORONTO, MONTREAL, HALIFAX

That Good Liver Sausage

This is a picture of something good to eat. It is a picture of something good to sell. It is a picture of something that means profits for suppliers and dealers everywhere—and big values for the consumer. It appears in color in our second Liver Sausage ad below—Life Magazine, out May 17.



Going into the final stretch on Liver Sausage Month—give it everything—it's worth it . . .

Better than three selling weeks remain in Liver Sausage Month. As a matter of fact, they're best weeks—peak season time!

The second posters went out May 1. Get them up as soon as you can so

they'll be before the public at the time of the second Life ad on Liver Sausage (*Braunschweiger*).

This ad is on the newsstands Friday, May 17—full page, full color—featuring a strong appeal—"Liver Sausage—*Hot or Cold*—for the entire family."

You know the profits in Liver

Sausage and the fine health qualities of the product.

It has a big appetite appeal with the public and the public is showing it likes Liver Sausage.

Keep features, displays and talk going—and Liver Sausage Month will go out like a lion (the way it started).

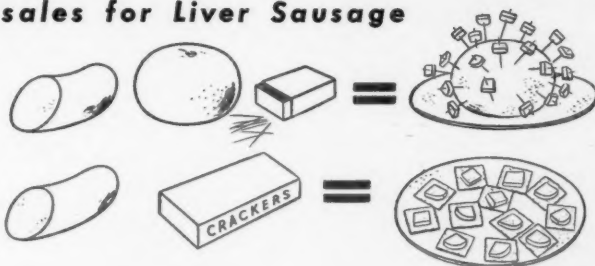
INSTITUTE OF AMERICAN MEAT PACKERS



"MEATMAN'S TREAT"

Makes friends and sales for Liver Sausage

Nothing sells good food better than tasting good food. We suggest retailers be urged to offer small inexpensive samples of Liver Sausage to customers during Liver Sausage Month. Half-inch squares can be served on toothpicks stuck in a grapefruit—or spread on crackers.





On the inside
looking out
...through

LUMARITH PROTECTOID

REG. U.S. PAT. OFF.

No, it wasn't a mistake! We photographed this carton inside out on purpose.

Because we want you to see how the extra width and length of the Lumarith Protectoid "window pane" protect the sides and ends of the box from grease . . . helping to keep up that *permanent* sales appeal common to all Lumarith Protectoid packages.

Lumarith Protectoid never shrinks or wrinkles. It permits meats to breathe. It does not absorb moisture. It shows less fogging under refrigeration and changing temperatures. It protects against mold, germs and infestation. It is absolutely grease-proof—never becomes limp and soggy in contact with greasy surfaces. It meets the requirements of the B. A. I. And it will more than meet your requirements for package appeal!

Write Packaging Division, CELLULOID CORPORATION, 180 Madison Avenue, New York City. Established 1872. Sole Producer of Celluloid and Lumarith. (Trademarks Reg. U. S. Pat. Off.)

If you are working on
a transparent
package . . .

Get in touch with
CELLULOID

also Headquarters
for **PLASTICS**



**SURE YOU CUT COSTS
WITH A TRUCK THAT
FITS YOUR JOB!**



DODGE *Job-Rated* TRUCKS

FIT 97 OUT OF 100 HAULING JOBS!

YOU SAVE MONEY all along the line—you save on gas, on oil, on tires and on maintenance—with a truck that fits your job!

When your truck is exactly the right size for the job—when it's powered with the right engine—when every unit is perfectly coordinated for the work the truck has to do . . . then that truck is bound to give you the most dependable, most efficient, most economical service!

Each Dodge Job-Rated truck has exactly the right one of 6 great Dodge truck engines . . . the right one of 4 clutches, of 3 transmissions, of 8 rear axles . . . the right one of 9 spring and 6 brake combinations! It's built to fit a particular hauling job. And remember—Dodge Job-Rated trucks are priced with the lowest for every capacity! Your Dodge dealer will gladly discuss easy budget terms and a liberal allowance on your present truck.

Tune in Major Bowes, CBS Network, Thursday, 9-10 P. M. Eastern Daylight Saving Time

DEPEND ON DODGE *Job-Rated* TRUCKS

3, 2, 1½, 1, ¾, ½ TON CAPACITIES. 36 STANDARD CHASSIS AND BODY MODELS ON 17 WHEELBASES

LOOK! COMPARE DODGE TRUCKS WITH THOSE MADE BY TWO OTHER COMPANIES MANUFACTURING LOW-PRICED TRUCKS DODGE OFFERS FAR WIDER SELECTION

COMPARISON	DODGE TRUCKS	COMPANY "A"	COMPANY "B"
Number of ENGINES	6	1	3
Number of WHEELBASES	17	9	6
Number of GEAR RATIOS	16	6	9
Number of CAPACITIES	6 ½ to 3-Ton	3 ½ to 1½-Ton	4 ½ to 1½-Ton
Number of STD. CHASSIS and BODY MODELS	96	58	42
PRICES begin at	\$465	\$450	\$474 ¹⁰

Prices shown are for ½-ton chassis with flat face cowl delivered at Main Factory, federal taxes included—state and local taxes extra. Prices subject to change without notice. Figures used in the above chart are based on published data.

Learn HOW to Get a Better Truck!



Ask your Dodge dealer for this booklet, or write Dodge Division, Chrysler Corporation, Detroit, Michigan.



SEE YOUR DODGE DEALER FOR DEPENDABLE USED TRUCKS



PRICES START AT \$465

FOR ½-TON CHASSIS with flat face cowl, delivered at Detroit, Mich. Federal taxes included—transportation, state and local taxes (if any) extra.

Job-Rated MEANS A TRUCK THAT FITS YOUR JOB



PROFIT-SHOOTERS

take aim with

ADELMANN EQUIPMENT

The Adelmänn Method of boiling hams insures results because of unusual exclusive features. It cooks the ham in its own juice. Flavor, texture, appearance and quality are greatly improved.

Elliptical yielding springs eliminate cover tilting and exert a firm, wide, flexible pressure. Perfectly shaped, evenly molded boiled hams are always produced.

Adelmänn Ham Boilers are easiest to handle, quickest to operate, reduce shrinkage, and lower operation costs. They are simple to clean, last longer, perform better, produce the kind of boiled hams that really sell!

Made of Cast Aluminum, Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel, Adelmänn Ham Boilers offer the most complete line available. Liberal trade-in schedules make it actually *profitable* to dispose of worn, obsolete equipment for new Adelmänn Ham Boilers. Ask for booklet "The Modern Method" today.

"ADELMANN—The Kind Your Ham Makers Prefer."

Send for descriptive literature on the complete Adelmänn line



INCREASED PAYLOADS and BETTER PROTECTION



ONLY
\$18.00
FOR THIS
DRY-ICE
TRUCK
COOLER

"DRY-ICE" Distribution Points

ALBANY, N. Y.	MINNEAPOLIS, MINN.
ATLANTA, GA.	MONTGOMERY, ALA.
AUSTIN, MINN.	NEWARK, N. J.
BALTIMORE, MD.	NEWBURGH, N. Y.
BERKELEY, CAL.	NEW HAVEN, CONN.
BETTENDORF, IOWA	NEW ORLEANS, LA.
BINGHAMTON, N. Y.	NEW YORK, N. Y.
BIRMINGHAM, ALA.	NIAGARA FALLS, N. Y.
BUFFALO, N. Y.	OMAHA, NEB.
CAMBRIDGE, MASS.	PEORIA, ILL.
CHICAGO, ILL.	PHILADELPHIA, PA.
CINCINNATI, OHIO	PITTSBURGH, PA.
CLEVELAND, OHIO	PROVIDENCE, R. I.
COLUMBUS, OHIO	READING, PA.
DAYTON, OHIO	ROCHESTER, N. Y.
DEEPWATER, N. J.	ST. LOUIS, MO.
DETROIT, MICH.	SACRAMENTO, CAL.
ERIE, PA.	SAN DIEGO, CAL.
HARRISBURG, PA.	SAN FRANCISCO, CAL.
HUNTINGTON, W. VA.	SHREVEPORT, LA.
INDIANAPOLIS, IND.	SPRINGFIELD, MO.
KANSAS CITY, MO.	SYRACUSE, N. Y.
LOS ANGELES, CAL.	TOLEDO, OHIO
LOUISVILLE, KY.	UTICA, N. Y.
MILWAUKEE, WISC.	WATERLOO, IOWA
WILKES-BARRE, PA.	WICHITA, KANSAS

*The words "DRY-ICE" in the design shown above, constitute the registered trade mark of Pure Carbonic, Incorporated, for the product, Solid Carbon Dioxide.

With this economical, easily installed "DRY-ICE" method of "Refrigeration in Transit", progressive shippers have greatly increased their payloads — yet afforded better protection to their shipments. In fact, the dry carbonic gas, which "DRY-ICE" emits, has a definite preservative effect on meat "bloom".

Regardless of high outside temperatures, "DRY-ICE" maintains a uniform low temperature inside refrigerator cars or trucks. Perishable products are perfectly protected — without heavy, complicated machinery and with no soggy dampness or damage to trucks from corrosive brine. Write for complete information on this dependable, economical method of eliminating your refrigeration problems.

PURE CARBONIC

INCORPORATED

General Offices: 60 EAST 42nd ST., NEW YORK, N.Y.

How to Make YOUR Liver Sausage Sell Better, Faster...

● Your sales should be UP right now—for women everywhere are reading good, strong advertising that makes them want to buy more Liver Sausage.

This is the time for you to go after new customers just twice as hard!

Dress up your Liver Sausage with Armour's Casings and give them EYE-APPEAL—the tempting appearance that catches a woman's fancy every time!

These CLEAR, WHITE casings display your sausage so much better! And they KEEP your sausage fresh and tasty—protect its goodness all the way to the dinner table.

Make Armour's Liver Sausage Casings your choice and you can be sure that your sales will be steadily better—because Armour's Casings are better—*naturally!*

ARMOUR'S LIVER SAUSAGE CASINGS

CASING DEPARTMENT

ARMOUR AND COMPANY

UNION STOCK YARDS · CHICAGO, ILLINOIS



INDUSTRY WILL STAGE GIANT MEAT ADVERTISING CAMPAIGN

Health and Dietary Values of Meat to be Stressed in a Long-Range Program Sponsored by Institute of American Meat Packers. Promotion will Fill a Long-Felt Need of Packers, Producers and Retailers in Obtaining Greater Consumer Acceptance for Meats

NEWSPAPERS AND MAGAZINES TO BE USED AS MEDIA

MEAT'S healthful qualities and its place in a balanced diet will be featured in a nationwide, long-range advertising and merchandising program which will begin as soon as the necessary preparations can be made, according to an announcement by the Institute of American Meat Packers, Chicago.

The program will be one of the most extensive ever undertaken by any industry. It will realize a long-felt desire of the meat and livestock industry—packers, producers and retailers—for a promotional campaign to increase consumer acceptance of meat and to obtain a larger market for its products. A substantial part of the advertising will appear in newspapers and magazines.

The campaign will bring to consumers' attention the favorable attitude toward meat of the medical profession, nutrition specialists and other scientists. It will also carry general appetite appeal.

All Will Benefit from Drive

The drive should be beneficial to producers and the retail meat trade, as well as packers, since it will work for increased consumer demand for all kinds of meat—beef, pork, veal, mutton and lamb—as well as meat products such as ham, bacon, lard and sausage.

The campaign, which was recommended by G. F. Swift, chairman of the Institute's committee on public relations, has been authorized by the affirmative vote of the board of directors, and a large proportion of the volume of the membership has already committed its financial support.

While representing a large total expenditure by the meat packing industry, the cost per pound of product sold will be less than the cost of the paper in which the meat is wrapped.

Preliminary steps in the drive include the appointment of a policy committee, which will be national in scope and will consist of the members of the Institute's board of directors, also the formation of an advertising planning committee composed of sales and advertising executives. This committee will explore thoroughly the problems and numerous

other details which must be taken into consideration in recommending a complete plan to the policy committee for as prompt action as practicable.

George A. Schmidt, chairman of the board of the Institute, and president of Stahl-Meyer, Inc., New York City, commenting on the program, said:

"The people of America need more meat for a balanced diet for greater health.

"During the last five years, the consumption of meat and lard averaged only about 12 per cent greater than during a similar period 25 years ago. Nevertheless, our population has increased about 40 per cent as compared with a quarter-century ago.

"America is considerably behind other nations in this respect. From 1935 to 1939, inclusive, our per capita consumption has averaged only about 137 lbs. a year, while in Argentina it was 326 lbs.; in New Zealand, 321 lbs.; and in Australia, 205 lbs.

Meat's Value Recognized

"Eminent nutritionists inform us that meat has many of the qualities which the body needs for strength and growth. It abounds in proteins and contains important vitamins and minerals. Moreover, the human body is so constructed that it assimilates meat food readily and thoroughly. Meat is one of the most important foods for good nutrition of strong and sound bodies.

"We have been much encouraged by studies made by the medical profession in respect to the value of meat. The Council on Foods of the American Medical Association approves the statement that meat is a satisfying, appetizing, delicious, and wholesome element in the diet."

In proposing the national advertising campaign to the industry, G. F. Swift, chairman of the Institute's committee on public relations, made the following statement:

"This program should have the effect of eventually broadening the market for meat, one of the most important products of the American farm.

"The meat packing industry has a meritorious, healthful product appealing to the appetite. It has effective personnel, accurate scientific control, and it operates efficiently. It needs only greater consumer acceptance of meat for continued growth and all-around improvement. Constructive advertising creates and assures a larger market. The industry, as an industry, now has decided it cannot afford not to advertise."

DERBY TAKES PIONEER STEP WITH INFORMATIVE LABELS

A PIONEERING step in the merchandising of canned meats and meat products, in the form of informative labeling, is being taken by Derby Foods, Inc., of Chicago. New labels for the company's line of 36 canned meats and meat combinations were presented by C. W. Beilfuss, president of the company, at a luncheon on April 24 in Rockefeller Center, New York City, attended by consumer leaders, food authorities and leaders in the retail grocery trade.

The new labels, Mr. Beilfuss explained, will appear on the company's products reaching national distribution by fall. Folios of the labels are now being provided to interested consumer groups, however, and a brochure with full details will be issued next month to heads of women's and consumers' organizations.

Buyers Given the Facts

Going directly to the nation's feminine buyers for assistance in the redesign of the labels, the company attempted to incorporate in them the qualities most frequently requested by the large number of women reached through leaders of consumer and national women's groups. Miss Ann Pierce, home economics authority and former editor of the Bureau of Chemistry of the U. S. Department of Agriculture, acted as home economics adviser on the project.

"If women don't read labels, as has been claimed, it is perhaps because they don't find anything on them that is of interest or real help in selection," Miss

Pierce told guests at the luncheon. "Derby Foods has tried to find out exactly what women want to know about canned meats, and to give them these facts in simple terms. From here on, only the response of the consumers, and their buying practices, can tell us

WHAT THE BUYER WANTS

Principal feature of the new Derby labels is their informative content, based on recommendations by consumer and women's groups. Each label plainly states such information as ingredients, number of servings, etc., and gives suggestions for using the product. These are said to be the first canned meats to adopt full informative labeling.

whether the labels really serve a purpose."

The new labels, samples of which appear in accompanying photographs, are printed in red, blue, yellow, gold and black, with each product represented in colors. The word "Derby" and the product name appear in bold white letters against a red background trimmed in

black and gold. Lists of ingredients and serving suggestions are printed in blue with red headlines.

Ranging from simple products like the company's specialty, ox tongue, to complex foods such as chicken a la king, chile con carne and spaghetti with meat sauce, the new labels incorporate leading recommendations proposed by the advisory committee. These include:

- 1.—Detailed list of ingredients, in order of relative weight.
- 2.—Cuts of meat used, in almost all products in which the meat ingredient is of some importance.



FAMILY RESEMBLANCE APPARENT

New line of informative labels developed by Derby Foods, Inc., has characteristics of design and color which make any label representative of the entire group. Red, blue, black, gold and yellow are the colors used.

- 3.—Precise number of cupfuls, slices or servings in each can or glass container.

- 4.—Carefully tested recipes and suggestions for serving.

- 5.—Precise directions for opening, heating or chilling.

- 6.—Full information as to style of pack—whether skinless, loaf, corned, roast, etc.

- 7.—Accurate picture of product on label.

Family Type Labels

The labels, development of which required about a year of research, are of the "family" or group type, having common characteristics of design and color enabling one product to be identified immediately with others in the line. The company has long emphasized the importance of grouping displays of its products in the retail store as a means of building maximum sales.

In introducing the labels to the consumer group leaders and women's organization heads at the luncheon, Mr. Beilfuss, Derby president, pointed out that although the provisions of the new federal food and drug act have not yet been applied to canned meats, the company's labels go measurably farther in giving information, in certain respects, than accepted interpretation of this law would require.

The company received many product pointers from women's groups.

Lard Given Boost At Champaign

CURRENT promotional activity by packers, producers and others on behalf of lard gained fresh momentum on April 18 to 27 at Champaign and Urbana, Ill., when the cities cooperated on a Lard Week drive which involved a variety of constructive activities and focused attention on lard.

Sponsored by the Exchange Club of Champaign with the aid of swine producers and local business men, the program was officially launched by a joint proclamation signed by Mayor James D. Flynn of Champaign and Mayor George F. Hurd of Urbana. In their proclamation, the officials pointed out that the cities were important livestock markets and that the sale of livestock contributed large sums to the communities.

A novel feature of the program was a parade of small pigs on the downtown streets of Champaign, led on leashes by agricultural students. One of the boys, a ventriloquist, attracted throngs with his "talking pig," which asked questions about lard. Posters worn by the youths informed the populace that lard added richness and flavor to other foods and was endorsed by food experts.

Demonstrations and Talks

Miss Venona Swartz, home economist of the Institute of American Meat Packers, presented a series of cake baking demonstrations and lectures before high school groups, an Exchange Club luncheon, and the senior girls' home economics class at the University of Illinois, as well as a short talk at a banquet of farmers and business men. She also gave a radio broadcast and demonstration at the junior high school.

Radio publicity figured prominently in the program. Among those broadcasting during the week on behalf of lard were a professor from the Uni-

PIGS PARADE FOR LARD

These small pigs, led through the streets of Champaign, Ill., by agricultural students, provided a new and interesting note to the recent Lard Week campaign conducted there and in Urbana.



MAYORS SIGN PROCLAMATION

Mayor George F. Hurd of Urbana (seated, left) and Mayor James D. Flynn of Champaign sign a joint proclamation launching Lard Week in their cities, while Howard Lawver (left), coordinator for the program and Julius Davis, president of the Champaign Exchange Club, look on.

versity of Illinois; Ed Filson, a member of the Exchange Club; Ed Harris, farm adviser; I. C. Hochstrasser, Exchange Club secretary, and Howard Lawver, who acted as coordinator for the entire campaign. Spot announcements on lard's economy, nutritive values and other

properties were also made frequently.

Lard sculpture by Charles Umlauf of Chicago, whose modeling in lard has been seen recently at similar programs in other cities, was another highlight. While crowds watched, Mr. Umlauf molded lard pigs in a downtown window and also created a likeness of Miss Kathryn Wood, attractive candidate for agricultural queen at the University of Illinois.

Recipe booklets and other lard literature proved highly popular in the lard promotion, with about 20,000 booklets, folders and related material being distributed through groceries, meat markets, department stores and the farm bureau. Lard literature also reached consumers through enclosure in laundry bundles and in letters sent out by a mailing house.

Local merchants were provided with a variety of window and wall posters, streamers and other display material, and the Exchange Club offered a \$25 prize for the dealer arranging the most interesting lard display. An essay contest on lard was conducted for 4-H club boys and girls, the two winners receiving free trips to the Chicago stockyards.



MODELS FOR LARD STATUE

Miss Kathryn Wood, a candidate for agricultural queen at the University of Illinois, posed in a downtown window while Charles Umlauf, dexterous Chicago sculptor, produced her likeness in pure lard. Two pigs were also modeled by the sculptor.

The National Provisioner—May 4, 1940

TRUCK PAYLOAD GAINS ATTENTION

Several New Bodies Show Trend Toward Lighter Weight

COST of distributing meat products constitutes a sizable item in the total expense of operating a meat packing plant. This distribution expense does not enhance the quality, appearance or salability of the products; any reduction in it can be credited to the profit side of the ledger.

Maintenance and operating costs, ability to render efficient service, ease and convenience of operation and good appearance are the qualities of motor trucks and bodies which receive major consideration from packer truck superintendents considering the purchase of new equipment.

The influence of truck weight on the unit cost of distributing product is mainly responsible for a revival of interest in the light weight body. This interest is particularly keen among larger fleet operators and has been inspired by the possibility of increasing payloads and reducing costs proportionately.

Greater Payload Sought

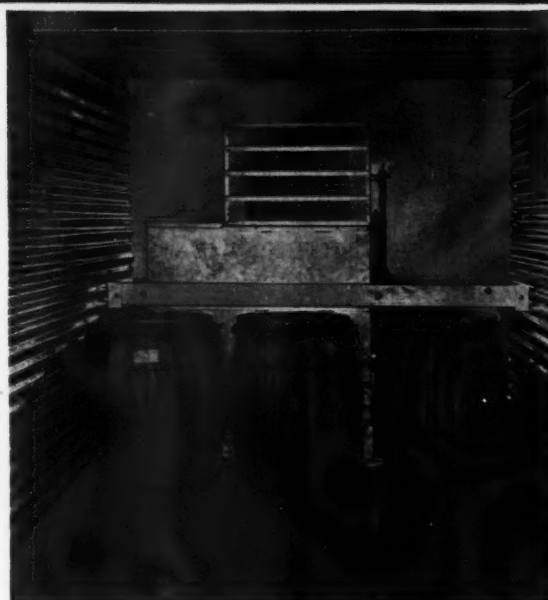
In recent years some packers have given much study to devising means of increasing the tonnage handled daily per truck. Progress toward this end has been reported in a number of directions. Truck and body design and construction developments are being watched carefully by these packers for information on improvements which will make further reduction in distribution costs possible. It is significant that several light weight bodies have been developed recently for use in transporting meat products.

Exterior and interior views of an interesting light weight body, designed under the direction of J. B. Scott, vice



LIGHT WEIGHT ALUMINUM BODY

Twenty-five of these bodies, 21 of which are insulated and refrigerated, have been placed in service by Armour and Company. They were designed and built by the company. Chassis is an International. Gasoline motor which operates fan and pump of cooling unit (shown right) is installed under front end of body. Inside and outside panels are of corrugated aluminum. Dry-Zero is used for insulation.



president in charge of transportation of Armour and Company, and constructed in the Armour car shops, are

shown in accompanying illustrations. Twenty-five of these units have been completed and placed in operation. Twenty-one are refrigerated with Cold-jet units.

It will be noted that the gasoline engine which operates the refrigerating unit is installed under the front end of the body instead of in the open near the roof. Fan and brine pump are operated by a guarded V belt.

The body is constructed with corrugated aluminum inside and outside panels and insulated with 4 in. of Dry-Zero in roof and 3 in. of this insulation in sides and floor. The body weighs 1,500 lbs. and total weight of truck and body is 8,250 lbs.

The Moran semi-trailer unit pictured here combines the desirable features of light weight, great strength and rigidity and attractive appearance. The design of this semi-trailer was the result of joint effort by the Fruehauf Trailer Co., builders of the unit, and the Edward



STAINLESS STEEL SEMI-TRAILER

This new development in truck body construction was made possible by an improved welding method. Beauty, light weight, strength and rigidity are the outstanding features of this unit.



Two International 1½-ton Model D-30 Trucks Used by Gainer's, Ltd., wholesale meat firm in Edmonton, Alta., Canada. They also use other Internationals in Calgary.

It Takes a TRUCK ENGINE to Stand the Gaff!

A passenger car engine is called on to deliver from a *fourth* to a *half* of its full power most of the time. The average heavy-duty TRUCK engine delivers from *three-fourths* to *all* of its power just about all of its working time.

In terms of delivered energy the output of a TRUCK engine is perhaps *four times as great* per mile of travel. If the average car is disposed of at 50,000 miles, hundreds of hard-working trucks should be entitled to retirement in a few months' time. Nothing could be further from the minds of either the builder or the owner of

the good truck. Thousands of International Trucks have traveled upwards of *two or three hundred thousand miles*, every mile a *truck mile*.

The automobile tests many a fine quality in an engine, but the TRUCK puts up with a *great deal more!* For more than a generation the builders of International Trucks have built ALL-TRUCK trucks—and TRUCKS ONLY. This will give you some idea as to why truck buyers prefer Internationals.

Remember that International sizes range from ½-ton to powerful 6-wheelers.

See any International dealer or Company-owned branch.

INTERNATIONAL HARVESTER COMPANY
(Incorporated)

180 North Michigan Avenue

Chicago, Illinois

INTERNATIONAL TRUCKS

G. Budd Manufacturing Co. Construction is unusual in that it employs stainless steel fabricated by the "Shotweld" process.

Prior to development of this process the inherent advantages of stainless steel—superior strength and light weight—were difficult to realize in truck body construction because available welding methods upset the structure of the metal and reduced its strength at the welds. The new process is reported to produce a joint stronger than an original unwelded section and to give an almost instantaneous weld which does not disturb the molecular structure of the metal or impair its strength. The bodies are being constructed on standard Fruehauf chassis.

Albany Packing Co., Albany, N. Y., has recently added a number of attractive units to its distribution fleet. These trucks possess details of design and construction which are of much interest to packinghouse delivery superintendents.

Bodies are 12 ft. long outside, 6 ft. wide outside and 4 ft. high inside. They are constructed of kiln dried oak which has been waterproofed and are insulated with Armstrong LK sheet cork waterproofed with a special flexible type of hydroline. Outer panels are protected from rust on the inside by the same treatment.

Body Is Steel Lined

Both ends of roof rails are electrically welded into one piece to give the body flexibility to move with the chassis on rough roads without disturbing the insulation. Body is lined with galvanized steel and is water tight. Two shelves are provided for displaying product.

Refrigeration is supplied by a $\frac{3}{4}$ -h.p. Frigidaire compressor installed in a special compartment in the left side skirt and two Doleco plates, one of which is located in the front end and the other in the center. A duct system connected with these plates provides uniform distribution of chilled air in the body.

Compressor is operated only at night when the truck is idle and power is se-



cured from the lighting circuit. Consumption of 5 kw.h. provides refrigeration for the following day. The truck may be loaded while the cold plates are being charged. A temperature of 34 degs.F. is maintained automatically in the truck. The bodies were built by Robbins & Burke, Cambridge, Mass.

By housing the refrigerating unit in a compartment above the cab of its latest truck, the H. Moffat Co., San Francisco, Calif., is able to use the full load capacity. Truck is shown above.

A temperature of 44 degs.F. is maintained with water ice. Body is 14 ft. long, 7 ft., 6 in. wide and 5 ft., 9 in. high. The truck has a live load capacity of 6 to 8 tons. It is constructed of hardwood, lined inside with galvanized iron, and is insulated with Dry-Zero. Outside panels are paint grip body steel.

MERIT AWARD TO INSTITUTE

For the second consecutive year, the Institute of American Meat Packers has received recognition in the form of an honorable mention award for meritorious service to its members in a competition conducted by the American Association of Trade Executives, an organi-

zation of leading trade associations in the United States. The award was made at a dinner of the association in Washington, D. C., on April 29.

In presenting the award to the Institute, Edward J. Noble, Under Secretary of Commerce, stated that recognition had been accorded the Institute "for its achievement in carrying on one of the oldest and most successful educational programs in the trade association field. During the past 18 years, 6,000 persons have taken its home-study courses in production technique and merchandising practices."

His reference was to the work conducted through the Institute of Meat Packing at the University of Chicago as part of the activities of the Institute Plan Commission, of which Thomas E. Wilson is chairman.

Other food groups honored in the competition included the National Association of Retail Grocers and the Institute of Distribution. The award received by the Institute last year was given in recognition for work done in the "Feature Meat" campaign, conducted during the months of February, March and April, 1938.

Refrigerated Loading Dock Is Feature of Texas Plant

A refrigerated loading dock, assuring transfer of meats from plant to truck without change of temperature or deposition of moisture, thus minimizing opportunity for bacterial growth, is one of the interesting features of the enlarged and improved plant of the Mission Provision Co., San Antonio, Tex. The recent modernization program marked the fifth unit of expansion constructed by the company during recent years.

New equipment of the air-conditioned plant, which operates under federal inspection, includes a bacon forming machine. Operating at full capacity, a new cutting table keeps 25 men busy. J. E. O'Neill is president and general manager of the company.

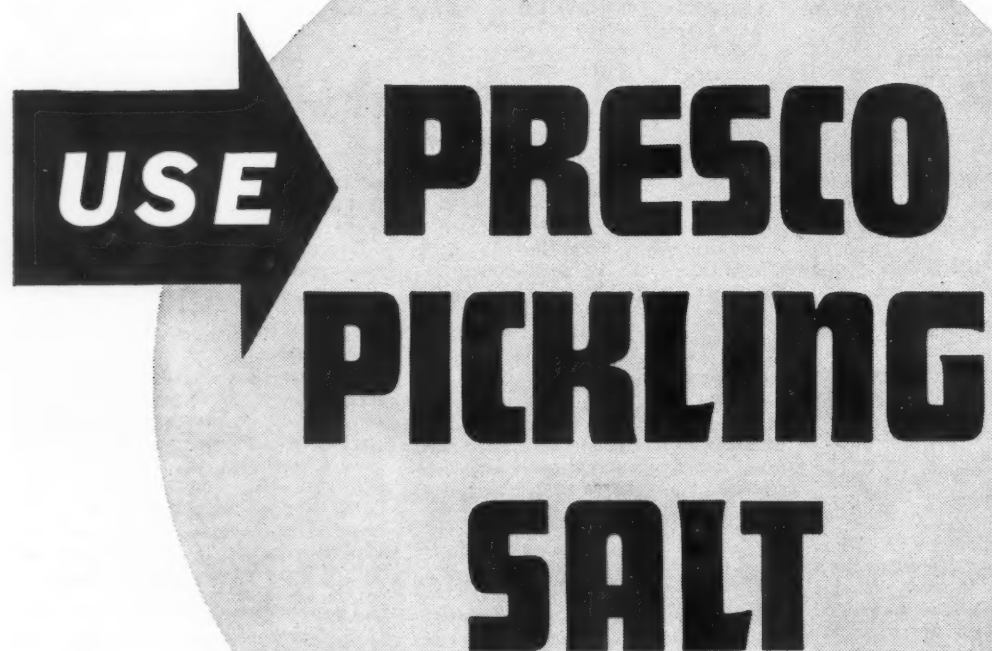


CHILLED AIR DISTRIBUTED THROUGH DUCTS

One of several new units purchased recently by the Albany Packing Co., Albany, N. Y. Refrigeration is supplied by a compressor and cold plates. An air duct system is installed to provide uniform chilled air distribution and uniform temperature within the body.

HARSH CURES

**INJURE THE FLAVOR • TEXTURE • APPEARANCE
OF THE FINISHED PRODUCT**



**USE PRESCO
PICKLING
SALT**

THE PREFERRED FAST CURE

Because it's Mild

THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.

PLANT OPERATIONS

Ideas for Operating Men

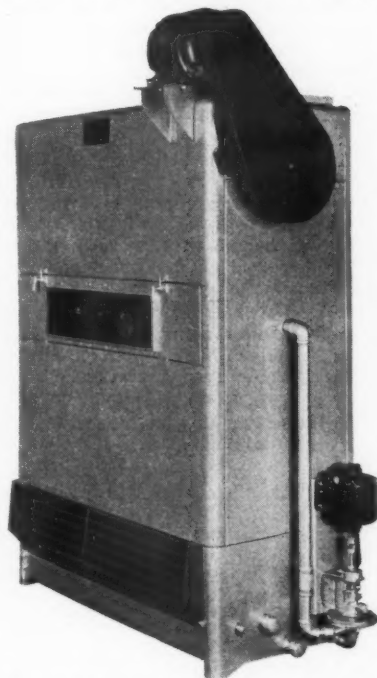
USES FOR EVAPORATIVE CONDENSERS

A number of meat plant cooling problems can be solved successfully with evaporative condensers. The evaporative condenser is a small induced draft cooling tower. It is built in unit sizes and may be erected easily in any packinghouse engine room.

Water used in meat processing operations, when not contaminated, may

ments use the evaporative condenser for removing heat from can cooling water. It may also be used six or seven months of the year in temperate zones with air conditioning systems. It will also supply the cold water required to maintain the vacuum in dry melters and in deodorizing equipment.

Standard forced draft cooling towers cost about \$67 per ton installed, as compared with about \$44 per ton for the evaporative condenser. Fixed charges total about 79¢ per ton for the standard cooling towers as against about 43½¢ per ton for the evaporative condensers.



be cooled in one of these units and used over and over. Cost of cooling is much less than the cost of well or city water when such water is used once and then wasted.

Evaporative condensers are built in sizes equivalent to 150 tons rating. They remove 1,500,000 B.t.u. per hour from the liquid being cooled. High capacity fans insure rapid heat dissipation. No cooling method is highly efficient under conditions of high humidity, but fans in the evaporative condenser remove a large percentage of the waste heat at all times.

An evaporative condenser may be used with a diesel-driven ammonia compressor to liquefy the ammonia and to cool the engine jacket water. The condenser occupies small space and will maintain uniform temperatures automatically. Its first cost is moderate and in line with any other type of evaporative cooling equipment.

Meat plants with canning depart-

TRANSPORTING PUMPED HAMS

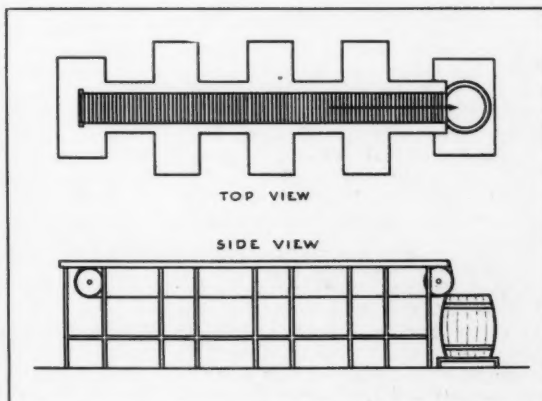
Use of lift trucks in the plant of the Girard Packing Co., Philadelphia, Pa., was mentioned in THE NATIONAL PROVISIONER of December 9, 1939. The accompanying sketch is a suggestion for a conveyor table for reducing the cost of handling hams from the pumping table to the curing cooler by use of a lift truck.

As each ham is pumped it is slid onto the conveyor and is carried to the end of conveyor travel where it drops into a curing tierce standing on a lift truck skid. When the tierce contains the correct number of hams it is picked up on the skid by a lift truck and transported to the location it is to occupy in the curing cooler.

Ordinarily, when hams are pumped they are loaded into a wheeled truck in which they are transported to the curing cooler. They must then be transferred to the curing tierce. The method suggested eliminates the labor of handling the hams from truck to tierce. The conveyor table must be constructed a few inches higher than a tierce standing on a skid, and a platform must be provided for the pumpers.

HAMS HANDLED ECONOMICALLY

Top and side views of a conveyor table for handling pumped hams to the curing cooler by use of a lift truck. Hams drop from conveyor into a tierce set on skid. When full, lift truck is run under tierce and hams are transported to curing cooler and set in place. This method saves the labor ordinarily required to transfer hams from a truck to tierce in the cooler.



PREVENTING CAN CORROSION

The interior of a plain tinplate can is often stained black or blue by contact with the contents, especially with meat, fish, or vegetables. The stain is unsightly and may, in extreme cases, affect the appearance of the contents. To minimize this effect, and at the same time to preserve the original color of the food, the inside of the can is usually lacquered.

It has been found that both these objectives can be achieved by a simple chemical treatment of the surface of the tinplate. This process is described briefly in the Fourth General Report of the International Tin Research and Development Council and is said to be more convenient and less expensive than lacquering.

The process consists of immersing the tinplate in a hot aqueous solution which removes the normal palm oil film and forms a protective film in one operation. This film is remarkably resistant to deformation, but experiments now in progress will show whether it is best applied to the original tinplate sheet, the can body-blanks and ends, or the finished cans. The film cannot injure the contents of the can in any way. Two provisional patents for the process have been taken out. Attempts are being made to shorten the duration of the immersion, which in the initial trials required as long as 15 minutes. The desired protection can now be developed in 2 minutes.

Besides the more fundamental investigations carried out in the Council's laboratories, the efficacy of the film is being tested at various canning centres. The results obtained so far are very encouraging.

This protective treatment also reduces the effective porosity of tinplate, as recorded by the hot-water test, and retards the rusting of tinplate on exposure to outdoor atmosphere. It will thus render the outside of cans less liable to rusting during storage or distribution.

Careless work in hog scalding costs money. Read "PORK PACKING," The National Provisioner's pork handbook.

Up and down the MEAT TRAIL

Charles H. Frye, Packer and Art Lover, Is Dead

Charles H. Frye, president of Frye & Co., Seattle, Wash., and one of the most colorful figures in the meat packing industry on the West Coast, passed away on May 1, at the age of 81.

Born in Davenport, Ia., Mr. Frye spent his early years as a typical farm boy, living and working close to the soil. He became one of the ablest corn huskers in the state, turning out 100 bushels of corn a day, and received an elementary education at a small country school. His lungs were affected by the hard work on the farm and Mr. Frye was advised by a physician to go to Montana at the age of 25.

Accordingly, he went to Butte, investing his savings in a butcher shop with Charles Bruhn as a partner. In 1888, the partners transferred their business to Seattle, where, encouraged by brisk trade, they decided to enter the packing business and purchased a tract in South Seattle. Not long after that, Mr. Frye bought out his associate's interest. Under his direction, the business has experienced a steady growth through the years.

Mr. Frye's greatest enthusiasm, outside the packing industry, lay in collecting oil paintings, many of them European masterpieces. The collection outgrew his home, and about 25 years ago he constructed a special gallery annex. Numerous paintings also found their way to the walls of his office. He saw his first oil paintings at the Columbian Exposition at Chicago in 1893.

Mr. Frye is survived by a sister and a twin brother, William Frye of Davenport, Ia. Mrs. Frye, whom he married there as Emma Lamb in 1885, passed away in 1934.

Holly Meat Packing Co. Takes Over Oakland Firm

Holly Meat Packing Co., Oakland, Calif., has taken over the manufacturing and marketing of Holly sausage, luncheon meats, hams and bacon formerly marketed by the Grayson-Owen Packing Co. of that city, and is operating in a new and modern plant at 28th and Magnolia sts. The Grayson-Owen firm operated in Oakland for more than 70 years.

The Holly organization is owned and managed by four partners, including H. E. Wyatt, general manager, who has charge of beef and lamb purchases; Fred Steiff, plant superintendent in charge of pork purchases; Ed Gabrielson, sausage and luncheon meat super-



CHARLES H. FRYE

intendent, and Walter J. Connolly, sales manager.

All departments of the new plant, which contains 21,000 sq. ft., are located on one floor. The plant is centrally located for the convenience of the dealer trade and was designed by Thomas F. Chase, consulting engineer.

50 Years with Henry Muhs Co. Completed by Herbert Rumsey

Fifty years in the employ of one meat packing company is the record achieved by Herbert Rumsey, sr., treasurer and director of Henry Muhs Co., Passaic, N. J., who recently received the congratulations of his associates in honor of the occasion. He is 69 years of age.

Starting as a clerk in the company's Paterson, N. J., plant in 1890, Mr. Rumsey established and managed its Passaic branch. During his long association with the organization, Mr. Rumsey has seen its sales expand to \$2,300,000 in 1939, when the company's payroll amounted to \$230,000.

The Muhs business was founded 68 years ago by Henry Muhs, sr., at Paterson. Manufacturing operations of the firm are now concentrated in Passaic. Henry C. Muhs, Mr. Rumsey's brother-in-law, is president of the company; Herbert Rumsey, jr., is vice president and general manager, while another son, Clifford E. Rumsey, is manager of one of the departments.

Personalities and Events Of the Week

George Eastwood, president, Armour and Company, has been named a director of the Chamber of Commerce of the United States, as a representative of agriculture. The selection was made in connection with the annual meeting of the organization in Washington, D. C.

Jacob Hoffmann, 64, owner of the former Jacob Hoffmann & Sons Packing Co. at Cincinnati, O., died on April 24. Mr. Hoffmann was employed by the J. & F. Schroth Packing Co. of that city at the time of his death.

Kahn's Meats, Inc., opened its wholesale meat distribution plant at 441 W. 13th st., New York City, recently. The company took over the business formerly conducted by Tom Murray, Inc., and will handle the American Beauty meat products of E. Kahn's Sons Co., Cincinnati.

John G. Paul, 82 years old, former head of the Bushwick Pork Packing Co., Brooklyn, N. Y., died recently in Brooklyn. Mr. Paul retired in 1909.

Fred Krey, president, Krey Packing Co., St. Louis, Mo., has returned from a visit to California.

Roy Bernard, general superintendent of the Union Stock Yards Co. of Omaha, died late last month in an Omaha hospital after an extended illness. He had been affiliated with the organization since 1898, and was nearly 59 years old.

Albert Sachs, former jobber of Philadelphia, has opened his own business concern in that city, operating as Central Beef Co., 502 Callowhill st. Sam Romm is sales manager of the company.

T. & T. Packing Co., Macon, Ga., is planning the addition of several coolers and a new hog cutting room, as well as increased smokehouse capacity. Company is operated as a partnership by G. N. Thomas and W. I. Tucker. Carl F. Schloemann is architect on the project.

Harry J. Williams, vice president, Wilson & Co., Chicago, has been elected president of the Board of Education of the village of Kenilworth, Ill.

Extensive additions planned by the M. & M. Packing Co., Iola, Kansas, include a new killing floor, chilling and cutting rooms and private and general offices. It is estimated the improvements will treble the capacity of the plant.

Denver plant of the Cudahy Packing Co. observed its first anniversary on May 5 with an open house program attended by a number of visitors. Dealers came from as far away as Billings, Mont., and El Paso, Tex., to participate

in the observance. Hosts were G. E. Robertson, general manager; T. W. Foster, superintendent, and W. C. Johnson, sales manager.

Roy Hathaway, vice president, John Lewis & Co., Spokane, Wash., accompanied by Mrs. Hathaway, passed through Chicago this week en route to the East on a month's trip.

Plant of the Burton Packing Co., Houston, Tex., has been purchased by Joe Heim of the Heim Packing Co., at a reported price of \$15,000. The Heim firm is already operating the plant, in addition to a former location at 21 N. Louisiana st.

Because the sausage and scrapple now produced by the company constitute only a minor part of its business, name of the Kooker Sausage and Scrapple plant in New Hope, Pa., has been changed to Whiteley Bros.

The following members of the John Morrell & Co. organization have completed 25 years of service in the meat packing industry and will receive the Institute's silver button: Edward W. Kreiner, general office, Ottumwa, Ia., William H. Noland, storekeeper, Ottumwa, and Einer Bakken, Sioux Falls mechanical department.

James O'Reilly of the beef cuts division of Armour and Company, Chicago, and Mrs. O'Reilly have returned to the city after spending a short vacation basking in the sun at Hot Springs, Ark.

Plant of the K & B Packing Co., Den-

PART OF TOVREA FLEET

Carrying the current sales messages of the company, this group of International trucks is a part of the Tovrea refrigerated truck fleet which covered more than two million miles of Arizona, Nevada and Southern California highways during 1939. Each truck is manned by a crew of two—salesman, driver, and helper. Panels are mounted on each side of every truck and are so constructed that poster-inserts, made by the silk-screen process, can be changed monthly. Display cards similar to the truck panel posters are distributed to dealers by salesmen. Painted red, white and blue, the color scheme of the trucks has a direct relationship to the company's labels and packages.

"Eddie" Seipp, 52, Dies of Heart Attack in Birmingham

Victim of a heart attack, W. E. ("Eddie") Seipp, popular personality in the meat packing industry and director



W. E. SEIPP

of packinghouse sales for the Fearn Laboratories, Inc., Chicago, passed away unexpectedly in Birmingham, Ala., on April 27, while on a business trip. He was 52 years old. Mr. Seipp had been associated with the industry in various capacities for more than 30 years, and had served for the past three years with the Fearn company. Prior to that time, he had been associated with Wilson & Co., the Independent Packing Co. and Armour and Company. He was a brother of Ray Seipp, in charge of soya flour sales for the Glidden Co.

Funeral services for Mr. Seipp were held on May 1 at St. Timothy's Church in Chicago.

ver, Colo., has recently been equipped with a battery of more than 300 ultraviolet lamps designed to afford protection against bacteria and quicken the aging process.

George Whitting of Odell & Whitting, Chicago provision brokers, has returned to the office after being confined to a hospital for three weeks, and is receiving the congratulations of the trade.

The firm of H. Eppsteiner & Son, Inc., has been incorporated in the Bronx, New York, to deal in meat products. The incorporator is Raymond M. Kahn.

Royal Horres, 36, Evanston and North Shore representative for Wilson & Co. for the past eight years, passed away suddenly late last month at his home in Chicago.

C. J. Eastman, manager of the Fresno, Calif., branch of Swift & Company, re-

tired on a pension late in April after 33 years of service with Swift. He was succeeded by A. O. Nelson, formerly with the company's S. San Francisco office, whose service with Swift extends 34 years.

Those from Swift & Company, Chicago, visiting in New York during the past week were V. D. Beatty, advertising manager; W. A. Holton, sausage department, and A. W. Doell, poultry and dairy department.

Henry Y. Manaster, vice president, Henry Manaster & Bro., Chicago, visited in New York last week, spending a day with R. W. Earley, New York packing-house broker, before leaving for Philadelphia to make further calls in the trade.

National Cottonseed Products Association, Memphis, Tenn., announces the removal of its headquarters to 731 Sterick bldg., Memphis.

Doyle Packing Co., Newark, N. J., recently announced the opening of a new packing plant at Greenwood, S. C., for the manufacture of Strongheart Dog Rations. The company also has plants in Newark, Moline, Ill.; Kansas City and Los Angeles.

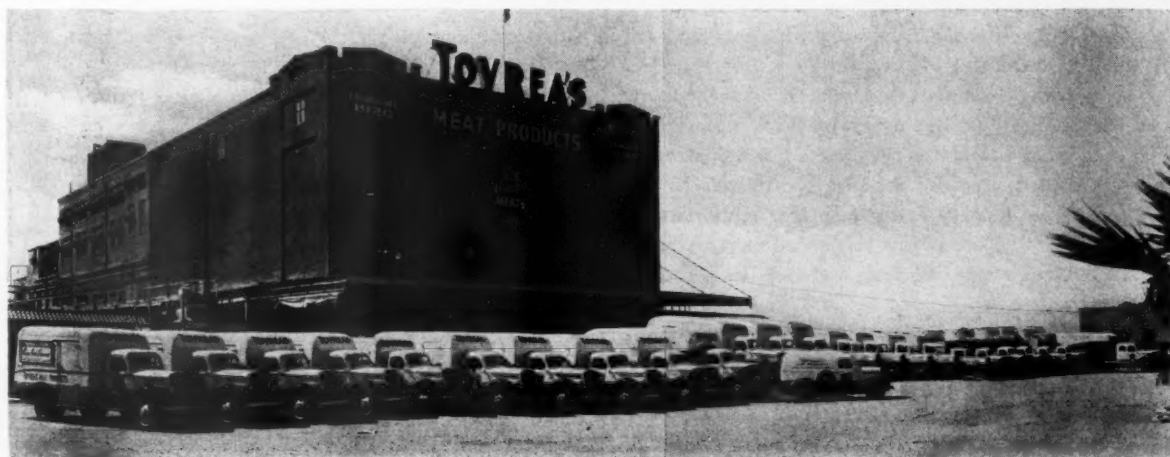
Tobin Packing Co., Ft. Dodge, Ia., is introducing a new canned pork product named Brunch, and has appointed H. B. Le Quatte, Inc., New York City, as advertising representatives for the item.

Board of directors of the Omaha Live Stock Exchange has selected E. A. Kelloway as secretary. He succeeds Walter J. Dearth, who resigned on account of poor health.

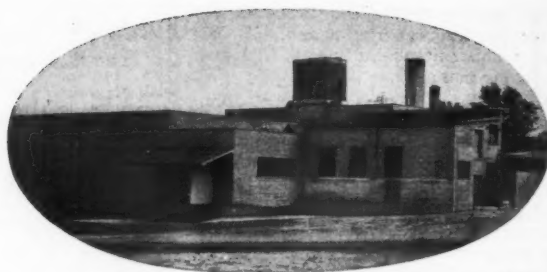
Fritz Groeneveld, popular New York provision broker, and Mrs. Groeneveld took off a few days ago in their new four-passenger cabin plane for a vacation jaunt to Florida and San Antonio, Tex. Mr. Groeneveld, often referred to as "the flying Dutchman," is an experienced airplane pilot.

A new meat plant has been built at Slovan, Pa. by J. Del Frate, at a reported cost of \$40,000. Much of the plant's equipment was supplied by John J. Dupps Co.

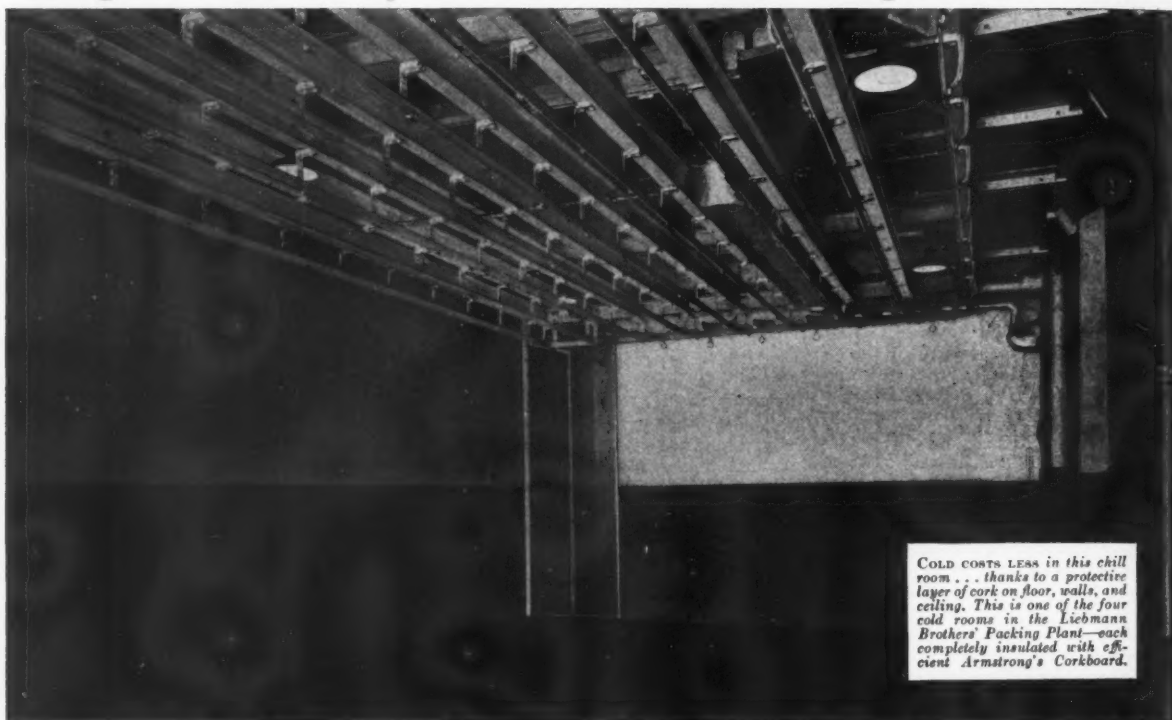
McAlester Packing Co., McAlester, (Continued on page 46.)



ECONOMICAL COOLING ... SAFER STORAGE



Two good reasons why Liebmann chose Armstrong's CORKBOARD



COLD COSTS LESS in this chill room . . . thanks to a protective layer of cork on floor, walls, and ceiling. This is one of the four cold rooms in the Liebmann Brothers' Packing Plant—each completely insulated with efficient Armstrong's Corkboard.

THE new Liebmann Brothers' Packing Plant, Green Bay, Wisconsin, had four low temperature rooms to insulate—chill room, sales cooler, offal cooler, and freezer. Dependable Armstrong's Corkboard was chosen to assure maximum operating economy, minimum meat spoilage, and lasting insulating efficiency!

Leading packers throughout the country know they can rely on this natural CORK material for the kind of protection they need. For Armstrong's Corkboard provides an effective barrier to the passage of heat. Thus it holds low temperatures efficiently, saves costly refrigeration, and helps to control processing temperatures. In addition,

it is highly resistant to the moisture always encountered in low temperature work. That's why Armstrong's Corkboard keeps its insulating efficiency for years, even under severe operating conditions. In fact, some installations of this insulation made over thirty years ago are still giving owners money-saving service.

The next time you plan cold storage insulation, install Armstrong's Corkboard. You'll *save* on refrigeration; you'll be *protected* against spoilage; and you'll *profit* by real economy of lasting performance! Get all the facts. Write today to Armstrong Cork Co., Building Materials Div., 952 Concord St., Lancaster, Pa.



Armstrong's CORKBOARD INSULATION

REFRIGERATION *and Air Conditioning*

MEAT PLANT REFRIGERATION

**A Complete Course for
Executives and Workers
Prepared by—**

The National Provisioner

LESSON 60

Determining Pump Capacity

THE student who has successfully absorbed the material on pumps given in the preceding lessons should be able to make rather accurate determination of the pump size and type and size of pump line needed and power requirements for any pumping service. However, it is desirable to review some of the information given previously and to apply it to a particular problem.

Let us assume that a pump is needed to supply water from a stream to a small meat packing plant. A pneumatic tank service is employed and a pressure tank is installed. Pumping capacity required is 15 gallons per minute and a minimum pressure of 35 lbs. is wanted, with a tank differential of 20 lbs. The water is to be taken from a level 16 ft. below the pump and vertical elevation from pump to plant is 25 ft. Length of the suction line is 55 ft. and it must have two elbows. Discharge line will be 225 ft. long and will have three elbows. What size pump and pipe line should be used? What size motor will be required to operate the pump?

This problem is shown diagrammatically in the accompanying sketch. From

a survey of the data given in earlier lessons we can arrive at the following results, using 1-in., 1¼-in. and 1½-in. pipe lines:

USING	1-in. pipe	1¼-in. pipe	1½-in. pipe
Suction static.....	16 ft.	16 ft.	16 ft.
Friction in pipe and elbow	17 ft.	5 ft.	2 ft.
Suction lift total....	33 ft.	21 ft.	18 ft.
Discharge static	25 ft.	25 ft.	25 ft.
Friction in pipe and elbows	61 ft.	25 ft.	25 ft.
Pressure 30 lbs. plus 25 lbs.=55×2.31 ..	127 ft.	127 ft.	127 ft.
Discharge net head..	213 ft.	168 ft.	160 ft.
Total net head.....	246 ft.	189 ft.	178 ft.

Pipe of 1 in. diameter must be ruled out for this installation because suction is excessive for any pump. Pipe of 1¼ in. and 1½ in. diameter may be used, however, insofar as their suitability for suction use is concerned, as the total lifts are 21 ft. and 18 ft. respectively.

Three types of pumps might be suitable for this installation—centrifugal, rotary and reciprocating. The rotary pump, as mentioned in a earlier lesson, is best adapted for medium capacities

The reciprocating pump can handle a relatively high suction lift and works well against a high head.

Consideration of the conditions of the problem and characteristics of centrifugal and reciprocating pumps suggests that the centrifugal pump is least suited for the service because of small capacity, high head, high power requirements and comparatively high suction lift. The rotary pump, also, is not well adapted for handling water. Hence, in this case, a reciprocating pump should be installed.

A 3-in. by 4¼-in. pump will be required. If a 1¼-in. line is installed, a 1½-h.p. motor will be needed, but if a 1½-in. line is used, a 1-h.p. motor will be of sufficient size. The size of line to be installed depends, therefore, on which is more important—a saving in motor horsepower or the higher cost of the larger pipe line.

QUESTIONS

(For the student to answer.)

1.—Can a reciprocating plunger pump be driven by an electric motor?

Pump Characteristics

Characteristics of reciprocating, steam-driven ammonia condenser pump and motor-driven centrifugal pump.

	Capacity gal. per min.	Head ft.	Size in.	Weight lbs.	Pump Cost	*Cost/Hour Operation	Efficiency per cent
Centrifugal.....	500	50	4	1,800	\$ 552	13.2c	79
Steam.....	500	50	12x10x12	4,500	1225	13.7c	65-70
Centrifugal.....	250	100	3	1,150	309	14.8c	60
Steam.....	250	100	12x8½x12	4,200	975	18.7c	65-70
Centrifugal.....	125	100	1½	900	302	11.7c	55
Steam.....	125	100	7½x6x10	1,400	520	12.5c	65-70

*Kw.h. cost at 2c, steam cost at 35c per thousand pounds. If exhaust steam is utilized for heating and processing purposes, steam cost for motive power is but 15 per cent of the steam cost given in above table.

and heads and for viscous liquids. It should not handle a fluid containing abrasive materials, such as sand, which might be present in the water from a stream. It would not be most suitable for the installation in question.

The centrifugal pump may be used for practically any capacity and is most suitable in service in which suction lift is low and the head low or medium. It may be used for dirty, abrasive fluids as well as for clear, clean water.

2.—What type of high speed prime mover, other than an electric motor, can be used to drive a centrifugal pump?

3.—What is a coupling and where is it used?

4.—If too small a motor is selected for a pump job, what happens when the unit is placed in operation?

5.—What happens when a large amount of air is suddenly entrained in a liquid being handled by a centrifugal pump?

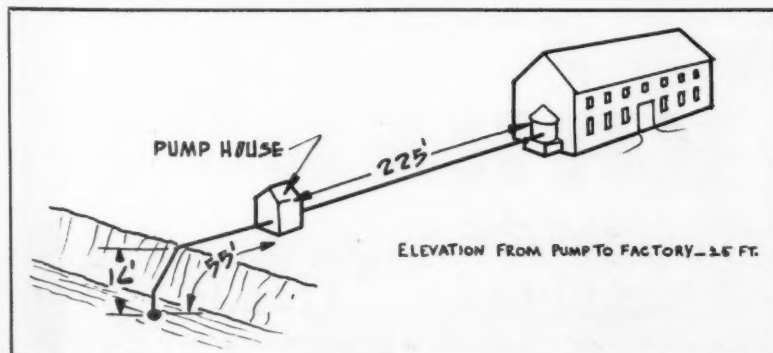
6.—What would occur under the same conditions with a steam-driven plunger pump? With a motor-driven plunger pump?

EDITOR'S NOTE.—Lesson 61 will deal with the pumping of various kinds of liquids.

A. S. R. E. SPRING MEETING

Twenty-seventh spring meeting of the American Society of Refrigerating Engineers will be held at the Skytop Club, Skytop, Pa., on June 9, 10, and 11.

The technical program, featuring the newest developments and practical in-



formation in commercial and industrial refrigeration and air conditioning, will be held during the morning on June 10 and 11. Each morning program will include two two-hour sessions, with short intermissions between. The following subjects will be discussed:

Industrial refrigeration, refrigeration in the chemical industry, freezers for cold-pack fruits, performance of heat exchangers, effect of superheat on capacity of commercial compressors, commercial applications, maintenance of ice cream distributing equipment, storage of frozen vegetables, design problems in the distribution of air, and problems of the sales manager in air conditioning.

Entertainment will start with an informal party at the Skytop Club on Sunday evening, June 9. The usual A. S. R. E. golf tournament will be played on Sunday, Monday and Tuesday afternoons and the society's dinner dance will be held Monday evening.

DEFENSIVE DRIVING

A company which employs a large number of trucks is asking its drivers to memorize four simple rules. These are:

1.—Maintain an area of safety in front, back and on both sides of your vehicle.

2.—Forget about who has the legal

right-of-way and do the common sense thing by keeping out of the way of the other fellow.

3.—Adjust your driving speed to meet—

- a.—Conditions of road surface.
- b.—General traffic.
- c.—Visibility.

4.—Assume that the other driver or the pedestrian is deaf, dumb, blind and knows nothing about traffic laws.

Here is a recipe for safe driving that should be on the dashboard of every meat truck in the country and on the mind of every driver of such a vehicle.

FINANCIAL NOTES

A quarterly dividend of 50c per share has been declared by Compania Swift International, payable June 1 to shareholders of record May 15.

Kroger Grocery & Baking Co. announces a dividend of 50c on the common stock, payable June 1 to shareholders of record May 10.

SAUSAGE MEAT CURING

Sausage meat curing methods are fully explained in "Sausage and Meat Specialties," THE NATIONAL PROVISIONER'S new book. Write for information.

PACKER AND FOOD STOCKS

Price ranges and total sales of listed stocks for week ended May 1:

	—Week ended May 1—					Apr. 24	
	Sales	High	Low	Close	Close		
Amal. Leather.	700	2½	2	2	2	2½	2½
Do. Pfd.	18	18
Amer. H. & L.	3,300	3½	3½	3½	3½	6½	6½
Do. Pfd.	100	35½	35½	35½	35½	28	28
Amer. Stores.	900	13½	13½	13½	13½	14	14
Armour Ill.	23,600	7	6½	6½	6½	7½	7½
Do. Pr. Pfd.	900	60	59	59	59	62½	62½
Do. Pfd.	64½	64½
Do. Del. Pfd.	1,000	110½	109½	110½	110½	109½	109½
Beechnut Pack.	300	124	122	122	122	121	121
Bohach, H. C.	2½	2½
Do. Pfd.	40	27½	27½	27½	27½	27½	27½
Chick. Co. Oil.	1,300	14½	13½	13½	13½	14½	14½
Childs Co.	1,800	6½	6	6	6	6	6
Cudahy Pack.	800	14½	14½	14½	14½	14½	14½
Do. Pfd.	110	71½	70½	71½	71½	70	70
First Nat. Strs.	800	44	44	44	44	44½	44½
Gen. Foods.	6,700	48½	48½	48½	48½	48½	48½
Do. Pfd.	100	118	118	118	118	118	118
Glidden Co.	1,000	17½	17½	17½	17½	18	18
Do. Pfd.	100	44	44	44	44	43½	43½
Gobel Co.	1,500	3½	3½	3½	3½	3½	3½
Gr. A. & P.	275	113½	113	113	113	112½	112½
Do. Pfd.	100	129	129	129	129	129	129
Hormel, G. A.	30½	30½
Hygrade Food.	700	2½	2½	2½	2½	2½	2½
Kroger G. & B.	6,900	34½	33½	33½	33½	34½	34½
Libby McNeill.	4,100	8	7½	7½	7½	8½	8½
Mickelberry Co.	250	4	4	4	4	4	4
M. & H. Pfd.	500	7½	7½	7½	7½	7½	7½
Morrell & Co.	100	42	42	42	42	41½	41½
Nat. Tea.	4,500	7	7	7	7	7½	7½
Proc. & Gamb.	6,400	69½	69½	69½	69½	71½	71½
Do. Pfd.	120	114	114	114	114	113½	113½
Rath Pack.	40	40
Safeway Strs.	4,100	50	49½	49½	49½	50½	50½
Do. 5% Pfd.	1,370	108½	108	108½	108½	108	108
Do. 6% Pfd.	111½	111½
Do. 7% Pfd.	111½	111½
Stahl Meyer	1½	1½
Swift & Co.	12,200	24½	23½	23½	23½	24½	24½
Do. Intl.	1,750	29	29	29	29	30	30
Truax Pork	8½	8½
U. S. Leather.	300	6½	6½	6½	6½	7½	7½
Do. A.	1,100	11½	11	11	11	11½	11½
Do. Pr. Pfd.	400	72	72	72	72	71	71
United Stk. Yds.	700	24½	24	24	24	24½	24½
Do. Pfd.	1,100	7½	7½	7½	7½	7½	7½
Wesson Oil.	1,300	26	25½	25½	25½	26½	26½
Do. Pfd.	300	72½	72½	72½	72½	73½	73½
Wilson & Co.	10,700	6½	6½	6½	6½	7	7
Do. Pfd.	400	68	66	66	66	69	69

PROVED PERFORMANCE

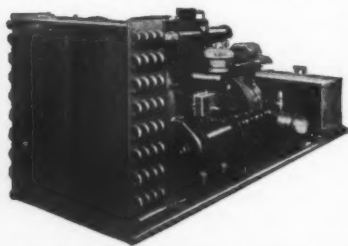
in Truck Refrigeration!

**FIVE-YEAR RECORD OF SUCCESSFUL OPERATION
BY BAKER TRUCK REFRIGERATING SYSTEM**

THERE'S no substitute for experience in proving the value of truck refrigerating equipment. That's why BAKER'S 5 years of successful operation in the trucks of the Interstate Motor Lines are of such vital importance to prospective purchasers. Interstate transports fresh meats, frozen fruits, and other highly perishable commodities in perfect condition between Denver and San Francisco, regardless of outside weather conditions. BAKER equipment has proved so satisfactory in every respect that additional units are continually being added.



The BAKER truck refrigerating system consists of a self-powered condensing unit and a cooling unit. The condensing unit functions whether the trailer is coupled to or removed from the tractor. Operation is entirely automatic and is thermostatically controlled by the selected temperature to be maintained in the refrigerated space. The unit weighs only 1100 pounds complete, and occupies a minimum of space. Write for full information.



BAKER

ICE MACHINE
COMPANY, INC.

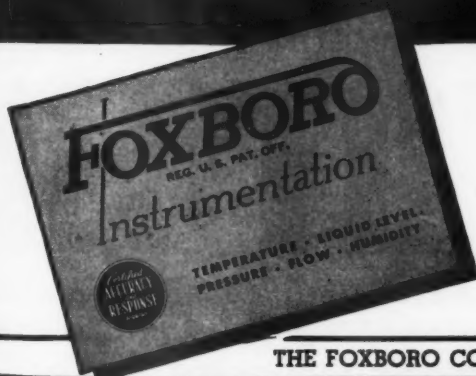
1514 EVANS STREET,
OMAHA, NEBRASKA

SALES AND SERVICE IN
ALL PRINCIPAL CITIES



AUTHORITY ON MECHANICAL COOLING FOR 35 YEARS

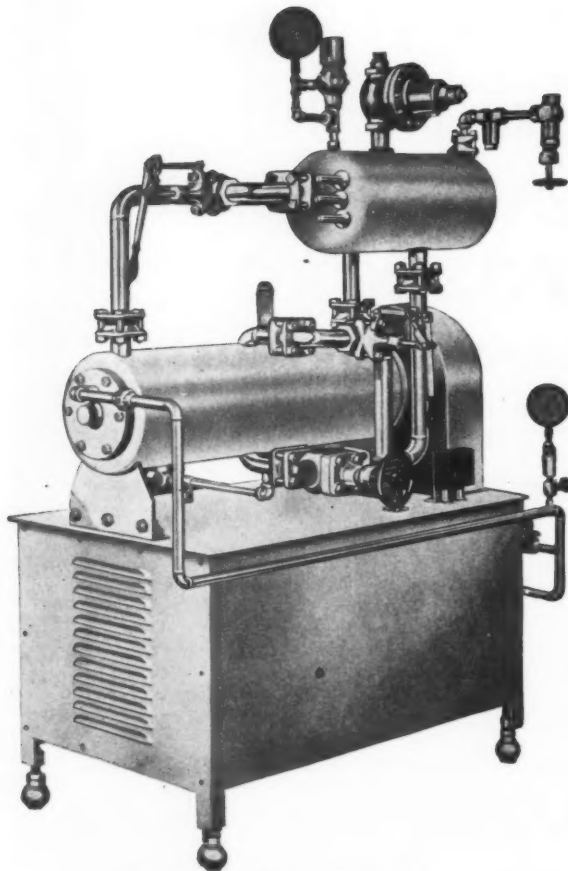
"NATURALLY WE'RE ABLE
TO GET MORE OUTPUT OUT
OF THAT RETORT DOWN
AT THE RIVER PLANT...
THAT'S WHERE WE PUT IN
THE **FOXBORO**
TEMPERATURE CONTROLLER!"



Cock an ear in any plant where Foxboro instruments are on the job — be it a dairy or a cannery — and sooner or later you'll overhear something that adds up to the same thing: *Because Foxboro has the edge when it comes to practical performance, Foxboro gets the vote of the men in the plant.*

THE FOXBORO COMPANY, 148 NEPONSET AVENUE, FOXBORO, MASS., U. S. A.

DO YOUR LARD PROFITS MELT IN AUGUST?



*Above: The Junior Votator.
Capacity: 3000 to 4000 pounds per hour.*

Every summer a lot of packers remember, just a little too late, that it's a cold day for profits when the thermometer goes up. Especially where agitation tanks are used—where separation, crumbling and streakiness of product occur, when cooling-water temperatures go too high. . . .

The Junior Votator is the answer to all that. It makes premium lard—the highest-profit kind of product—from fats that many packers will otherwise have to sell at give-away prices. And makes this kind of product with *less* refrigeration—at *lower* cost.

There is still plenty of time to install a Junior Votator before the real hot weather starts. Let us show you—**NOW**—the several different ways in which a Votator can solve every one of your summer problems. *Write!* No obligation, of course.

VOGT PROCESSES

*A Division of the Girdler Corporation, Incorporated
Louisville, Kentucky*

The JUNIOR VOTATOR

***A Continuous, Controlled, Closed-System
Method for Production of Highest-Quality Lard
and Vegetable Shortening***

March Exports of Pork and Lard Decline from February

EXPORTS of meat products in March were generally smaller than in February of this year and in March, 1939. The outstanding feature was the sudden drop in fresh pork shipments due to Canadian restrictions. However, exports of meat products for the first three months of 1940 were considerably larger than in the correspond-

ing 1939 period. Imports of meat products continued to decline in March.

Total pork exports for March at 4,702,000 lbs. were only 43 per cent of shipments during March, 1939. However, the total of 60,971,000 lbs. for the period January-March, 1940, was twice as large as in the like three months of 1939, and three times as large as the

five-year average for the period. The increase in fresh pork exports was the chief factor in this rise in volume.

Fresh pork exports declined from 16,384,000 lbs. in February to 1,314,000 lbs. in March; during the first quarter of 1940 fresh pork exports totaled 29,632,000 lbs. against with 4,814,000 lbs. in 1939.

Exports of cured pork in March amounted to only 2,748,000 lbs. compared to 8,465,000 lbs. in March, 1939. No Cumberlands or Wiltshires were shipped in March; ham and bacon exports were in about one-fifth the volume of February. Total pork exports for March amounted to only 4,702,000 lbs. compared with 27,682,000 lbs. in February.

Lard exports declined to 20,654,000 lbs. in March against 25,133,000 lbs. in February.

Less beef and veal (principally canned) was imported in March than in February, but March imports of pork were slightly larger than in the preceding month.

Exports and imports of beef, pork, lard and sausage materials during March and the first three months of 1940 are shown in first two columns.

FOREIGN TRADE IN MEATS AND LARD

	Mar., 1940 lbs.	Mar. 1939 lbs.	3 mos., 1940	3 mos., 1939
IMPORTS				
Beef and Veal—				
Beef, fresh	200,691	262,555	505,347	600,473
Veal, fresh	20,362	13,634	36,170	20,813
Beef and veal, pickled or cured	84,531	236,512	418,932	438,203
Beef, canned	4,781,782	5,707,062	19,750,784	13,196,119
Total beef and veal	5,087,366	6,219,763	20,711,233	14,255,608
Pork—				
Pork, fresh and frozen	143,577	236,750	474,290	491,169
Hams, shoulders and bacon	304,969	4,119,573	991,371	11,561,730
Pork, pickled, salted and other	114,539	293,085	299,762	803,222
Total pork	563,085	4,649,408	1,765,333	12,856,121
EXPORTS				
Beef and Veal—				
Beef and veal, fresh	626,752	416,476	2,392,932	1,284,356
Beef, cured	651,220	455,883	1,606,077	1,173,741
Beef, canned	47,016	169,898	414,559	530,678
Total beef and veal	1,324,988	1,042,257	4,416,568	2,988,775
Pork—				
Fresh and frozen	1,313,925	1,492,771	29,632,294	4,813,991
Cumberland and Wiltshire sides	553,723	335,474	5,030,024	910,500
Hams and shoulders	573,550	6,434,443	10,521,253	14,274,924
Bacon	1,517,863	681,608	4,393,450	2,454,446
Pickled	642,856	1,012,959	6,855,940	2,435,505
Canned	4,701,917	907,102	4,538,535	2,063,722
Total pork	10,864,417	10,864,417	60,971,496	27,552,998
Lard	20,654,210	22,157,416	73,775,453	75,161,292
Sausage—				
Sausage	351,823	303,085	831,005	764,308
Sausage ingredients	270,130	142,974	656,085	369,540

MEAT IMPORTS AT NEW YORK

Imports for the period April 18 to April 24, inclusive, at New York:

Point of origin	Commodity	Amount, lbs.
Argentina—Canned corned beef	431,468
—Bollied beef in tins	50,400
—Roast beef in tins	18,000
Australia—Fresh frozen beef cuts	77,003
—500 Fresh frozen mutton carcasses	29,440
—90 Fresh frozen veal sides	5,122
Brazil—Canned corned beef	372,000
Canada—Fresh pork cuts	36,050
—Frozen pork cuts	9,238
—Fresh frozen ham	21,095
—Fresh chilled ham	24,064
—Fresh chilled calf livers	5,940
—Frozen beef livers	24,720
—Smoked sausage	246
—Smoked bacon	3,283
Cuba—4 Beef carcasses	2,280
Denmark—Liverpaste in tins	347
France—Liverpaste in tins	2,775
Hungary—Cooked ham in tins	80,065
—Cooked pork loins in tins	4,572
—Smoked sausage	2,205
Irish Free State—Smoked bacon	1,995
Paraguay—Canned corned beef	58,050
Switzerland—Canned roast beef	11,700
—Bouillon cubes in tins	6,285
Uruguay—Canned corned beef	103,500

HOG CUT-OUT RESULTS IMPROVE SLIGHTLY

With the cost of hogs down somewhat from last week, and product values at about the same levels, cut-out results showed some improvement this week. Results on the heavyweights are not entirely comparable, since 240 to 270-lb. weight range has been substituted for the 270 to 300-lb. range used previously.

	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
180-220 lbs.			220-240 lbs.			240-270 lbs.			
Regular hams	14.00	12.7	\$1.78	13.80	12.6	\$1.74	13.70	12.5	\$1.71
Picnics	3.60	8.8	.49	5.40	8.7	.46	5.30	8.6	.46
Boston butts	4.00	12.0	.48	4.00	11.5	.46	4.00	10.4	.42
Loins (blade in)	9.80	15.0	1.47	9.60	14.0	1.34	9.50	13.5	1.28
Bellies, S. P.	11.00	8.4	.92	9.70	8.0	.78	8.00	7.0	.56
Bellies, D. S.	2.00	5.2	.10	4.00	5.1	.20
Fat backs	1.00	3.8	.04	3.00	4.1	.12	4.00	4.7	.19
Plates and jowls	2.50	3.5	.09	3.00	3.5	.11	3.40	3.5	.12
Raw leaf	2.10	5.2	.11	2.20	5.2	.11	2.00	5.2	.10
P. S. lard rend, wt.	12.40	5.5	.68	11.00	5.5	.61	10.30	5.5	.57
Sparrers	1.60	9.3	.15	1.50	8.3	.12	1.50	7.3	.11
Trimnings	3.00	7.7	.23	2.80	7.7	.22	2.80	7.7	.22
Feet, tails, neckbones	2.9005	2.9005	2.0005
Offal and miscellaneous272727
TOTAL YIELD AND VALUE	69.00		\$6.76	70.00		\$6.49	70.50		\$6.26
Cost of hogs per cwt.	\$6.23			\$6.25			\$6.14		
Condemnation loss	.03			.03			.03		
Handling and overhead	.59			.61			.46		
TOTAL COST PER CWT. ALIVE	\$6.85			\$6.79			\$6.63		
TOTAL VALUE	6.76			6.49			6.26		
Loss per cwt.	.09			.30			.37		
Loss per hog	.18			.69			.94		

PORK PRODUCTS EXPORTS

Exports of provisions from Atlantic and Gulf Ports for week ended April 27, 1940, as far as segregation is available:

TOTAL EXPORTS BY PORTS*

From	Pork, Bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	...	3,397	2,012
New Orleans	1,084
Total week	...	3,397	3,096
Previous week	...	25	359
2 weeks ago	...	11	1,455
Cor. week 1939	...	3,315	1,645

SUMMARY NOV. 1, 1939 TO APRIL 27, 1940

	1939, to 1940	1938, to 1939
Pork, M lbs.	153	55
Bacon and hams, M lbs.	31,694	105,838
Lard, M lbs.	52,116	93,533

*Export data not available from Canadian ports.

CHICAGO PROVISION MARKETS

CASH PRICES

Based on actual carlot trading Thursday,
May 2, 1940

REGULAR HAMS

	Green
8-10	13
10-12	13
12-14	13
14-16	13
10-16 range	13

BOILING HAMS

	Green
16-18	12 1/2
18-20	12 1/2 @ 12 1/2
20-22	12 1/2
16-20 range	12 1/2
16-22 range	12 1/2

SKINNED HAMS

	Green
10-12	14 1/2
12-14	14 1/2
14-16	14 1/2
16-18	14 1/2
18-20	13
20-22	12 1/2
22-24	12 1/2
24-26	11 1/2
25-30	11 @ 11 1/2
25 up, No. 2's inc.	10 1/2 @ 10 1/2

PICNICS

	Green
4-6	9 1/2
6-8	9
8-10	9
10-12	8 1/2
12-14	8 1/2
8 up, No. 2's inc.	8 1/2

Short shank % @ 1/2c over.

BELLIES

(Square cut seedless)

	Green
6-8	9 1/2
8-10	8 1/2
10-12	8
12-14	8
14-16	7 1/2
16-18	7 1/2

*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES

18-20	6 1/2 @ 6 1/2
20-25	6 1/2 @ 6 1/2

D. S. BELLIES

	Clear	Rib
16-18	6 1/2	6 1/2
18-20	6 1/2	6 1/2
20-25	6 1/2	6 1/2
25-30	6 1/2	6 1/2
30-35	6 1/2	6 1/2
35-40	6	6
40-50	5 1/2	5 1/2

D. S. FAT BACKS

6-8	4 1/2
8-10	5
10-12	5 1/2
12-14	5 1/2
14-16	5 1/2
16-18	6 1/2
18-20	6 1/2
20-25	6 1/2

OTHER D. S. MEATS

Regular plates	6-8	5
Clear plates	4-6	4 1/2
D. S. jowl butts	4-6	4 1/2
S. P. jowls	4-6	4 1/2
Green square jowls	4-6	4 1/2
Green rough jowls	4-6	4 1/2 @ 4 1/2

TALLOW FUTURE TRADING

Mon., Apr. 29.—Close: All options
4.80 bid; no sales.

Tues., Apr. 30.—Close: All options
4.80 bid; no sales.

Wed., May 1.—Close: all options 4.75
bid; no sales.

Thurs., May 2.—Close: All options,
4.75 bid; no sales.

Friday, May 3.—Close: May and July
4.60 @ 4.85; no sales.

FUTURE PRICES

SATURDAY, APRIL 27, 1940

	Open	High	Low	Close
LARD—				
May ...	6.22 1/2	6.32 1/2	6.22 1/2	6.30
July ...	6.47 1/2	6.55	6.47 1/2	6.52 1/2 ax
Sept. ...	6.67 1/2	6.77 1/2	6.67 1/2	6.72 1/2 ax
Oct. ...	6.75	6.87 1/2	6.75	6.82 1/2 ax
Dec. ...	7.02 1/2	7.02 1/2	6.97 1/2	6.97 1/2 ax

Sales: May, 54; July, 29; Sept., 43; Oct., 25;
Dec., 2; total, 153 sales.
Open interest: May, 471; July, 1,037; Sept.,
1,667; Oct., 544; Dec., 3; total, 3,722 lots.

CLEAR BELLIES—

May ...	5.95	5.95 ax
July	6.00 b
Sept.	7.30 b

MONDAY, APRIL 29, 1940

LARD—				
May ...	6.22 1/2	6.30	6.22 1/2	6.27 1/2
July ...	6.45	6.52 1/2	6.45	6.52 1/2 ax
Sept. ...	6.67 1/2	6.75	6.67 1/2	6.72 1/2 ax
Oct. ...	6.77 1/2	6.85	6.72 1/2	6.82 1/2 ax
Dec. ...	6.92 1/2	7.02 1/2	6.92 1/2	7.00 ax

Sales: May, 99; July, 14; Sept., 56; Oct., 21;
Dec., 4; total, 194 sales.
Open interest: May, 382; July, 1,049; Sept.,
1,711; Oct., 560; Dec., 6; total, 3,708 lots.

CLEAR BELLIES—

May ...	5.87 1/2	5.95	5.82 1/2	5.95
July ...	6.35	6.55	6.50	6.52 1/2 b
Sept. ...	7.30	7.30 ax

TUESDAY, APRIL 30, 1940

LARD—				
May ...	6.20	6.20	6.15	6.15 b
July ...	6.45	6.45	6.37 1/2	6.40-37 1/2 b
Sept. ...	6.65-67 1/2	6.67 1/2	6.60	6.60 b
Oct. ...	6.75	6.75	6.67 1/2	6.70 ax
Dec. ...	6.95	6.95	6.85	6.87 1/2 ax

Sales: May 107; July 37; Sept. 98; Oct. 35; Dec.,
7; total, 284 sales.
Open interest: May, 287; July, 1,073; Sept.,
1,784; Oct., 586; Dec., 11; total, 3,741 lots.

CLEAR BELLIES—

May ...	5.85	5.85	5.80	5.80
July ...	6.50	6.52 1/2	6.45	6.45 ax
Sept. ...	7.25	7.25	7.20	7.20 ax

WEDNESDAY, MAY 1, 1940

LARD—				
May ...	6.10	6.15	6.10	6.12 1/2 ax
July ...	6.32 1/2-35	6.37 1/2	6.32 1/2	6.35 ax
Sept. ...	6.57 1/2-60	6.60	6.55	6.57 1/2 ax
Oct. ...	6.67 1/2	6.70	6.65	6.67 1/2 ax
Dec. ...	6.85	6.85	6.85	6.82 1/2 ax

Sales: May, 162; July, 28; Sept., 85; Oct., 40;
Dec., 4; total, 319 sales.
Open interest: May, 101; July, 1,080; Sept.,
1,843; Oct., 623; Dec., 15; total, 3,662 lots.

CLEAR BELLIES—

May ...	5.70-67 1/2	5.70	5.62 1/2	5.62 1/2
July ...	6.35	6.35	6.27 1/2	6.27 1/2
Sept.	7.02 1/2 ax

THURSDAY, MAY 2, 1940

LARD—				
May ...	6.10-67 1/2	6.15	6.07 1/2	6.12 1/2 b
July ...	6.32 1/2	6.37 1/2	6.32 1/2	6.35 b
Sept. ...	6.55	6.60	6.55	6.57 1/2
Oct. ...	6.67 1/2	6.70	6.62 1/2	6.67 1/2 ax
Dec. ...	6.82 1/2	6.85	6.82 1/2	6.85 ax

Sales: May, 82; July, 21; Sept., 76; Oct., 29;
Dec., 4; total, 212 sales.
Open interest: May, 48; July, 1,078; Sept., 1,809;
Oct., 640; Dec., 18; total, 3,678 lots.

CLEAR BELLIES—

May ...	5.62 1/2	5.65	5.62 1/2	5.65 b
July ...	6.32 1/2	6.32 1/2	6.20	6.25 b
Sept.	7.02 1/2 ax

FRIDAY, MAY 3, 1940

LARD—				
May ...	6.15	6.22 1/2	6.12 1/2	6.22 1/2 b
July ...	6.35	6.47 1/2	6.35	6.42 1/2 b
Sept. ...	6.57 1/2-60	6.67 1/2	6.57 1/2	6.62 1/2 b
Oct. ...	6.67 1/2	6.70	6.67 1/2	6.70 b
Dec. ...	6.85	6.92 1/2	6.85	6.87 1/2 ax

CLEAR BELLIES—

May ...	5.62 1/2	5.65	5.62 1/2	5.65 b
July ...	6.32 1/2	6.32 1/2	6.20	6.25 b
Sept.	7.12 1/2

A meal without Meat

is a meal incomplete.

Provisions and Lard

PRODUCT prices were firm in the Chicago market this week but lard futures continued to decline under liquidation.

LARD.—After a mixed weekend the Chicago futures market declined moderately on Monday under liquidating sales of May and packer hedge selling of the later deliveries. There was some investment buying by houses with eastern connections. Prices declined sharply on Tuesday as hog runs increased and May liquidation continued. Later investment buying of deferred months brought some recovery. There were liberal deliveries on May contracts at midweek which caused further liquidation by longs. The decline attracted scattered buying of deferred positions.

Lard was fairly steady Thursday in spite of a somewhat unfavorable stocks report; early liquidation of May contracts reduced the open interest and there was some local professional buying on action in grains. Thursday's close was 5@10 points under the preceding Friday.

Prices were easier at New York. Prime western was quoted at 6.55@6.65c; middle western, 6.50@6.60c; New York City in tierces, 6@6 1/2c, tubs, 6 1/2@6 1/2c; refined continent, 6 1/2@6 1/2c; South America, 6 1/2@7 1/4c; Brazil kegs, 7 1/4@7 1/2c, and shortening in carlots, 9 1/4c, smaller lots, 9 1/2c.

CARLOT TRADING.—Prices were steady to a shade higher in the carlot market this week except for D. S. bellies which eased 1/2c. Trade was rather limited most of the time and there appeared to be little selling or buying pressure.

FRESH PORK.—The Chicago market was easy this week as hog receipts increased and product was down 1@2c from last Friday. The 8/10 and 10/12 loins were quoted Thursday at 15c, or 2 1/2c under last Friday, and the heavier weights lost almost as much. Movement of Boston butts slowed down and prices were 1@1 1/2c lower. Skinned shoulders lost 1/2c and spareribs were down 1c. Demand for fresh regular trimmings slackened materially and Thursday's price was about 1/2c under last Friday.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, April 27	6.30n	5.52 1/2n	5.50n
Monday, April 29	6.30n	5.55b	5.62 1/2n
Tuesday, April 30	6.17 1/2n	5.45n	5.50
Wednesday, May 1	6.17 1/2n	5.40ax	5.57 1/2n
Thursday, May 2	6.17 1/2	5.40n	5.50
Friday, May 3	6.27 1/2	5.45n	5.50n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	7.50
Kettle rend., tierces, f.o.b. Chgo.	8.50
Leaf, kettle rend., tierces, f.o.b. Chgo.	8.50
Neutral, tierces, f.o.b. Chicago	8.25
Shortening, tierces, c.a.f.	9.75

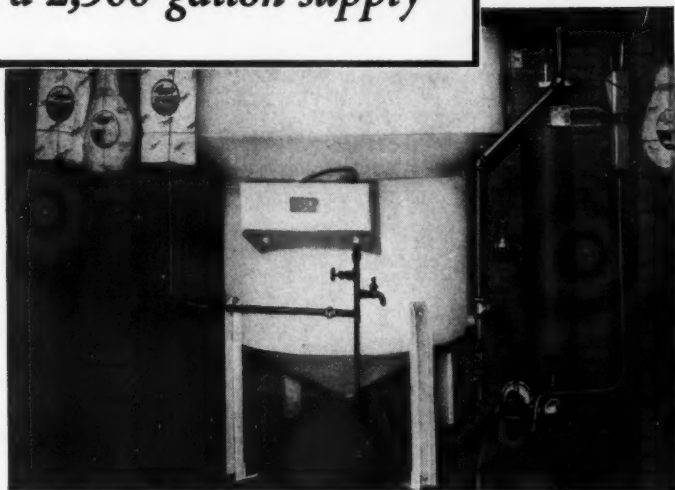
Havana, Cuba, Lard Price

Wednesday, May 1, 1940.	
Pure lard	10c nominal

The National Provisioner—May 4, 1940

*Booster pump helps gravity distribute pure,
clear brine from a 2,500 gallon supply*

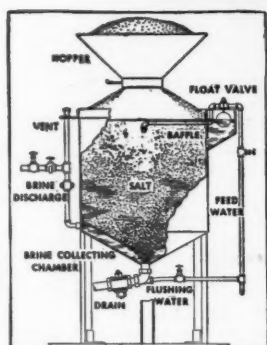
**Produced and distributed
automatically
Lixate Brine makes
4 big savings in cost**



KREY PACKING COMPANY, St. Louis, Mo.

Photograph of a well-planned Lixate installation and also of the products it helps to make better at lower cost. Installed in an unused bay of the sweet pickle department, an automatic pump is used to lift brine to a 2,500-gallon storage tank on the floor above, where it flows by gravity to tierces in the curing cellar.

THE LIXATE PROCESS For Making Brine likes tough jobs. It is engineered to meet every challenge in problems of installation or operation. Here is a big city plant installation. Brine is automatically pumped to a 2,500 gallon storage tank for gravity distribution to curing cellars. In a small town, one installation was made on an adjacent hill, so brine could flow by gravity to several scattered buildings.



No matter how installed, it makes many operating savings of which four are most important:

1. It saves labor costs for handling salt.
2. It eliminates labor costs for mixing brine.
3. It reduces costs of distributing brine.
4. It saves salt—as much as 10% to 20%.

This cross-section diagram explains the Lixate automatic operation. The proper grades of International's Retsof, Avery or Detroit brands of Rock Salt are placed in the hopper and flow by gravity to the Lixator below. Water enters through a spray nozzle at the top, dissolves the salt without agitation and becomes fully saturated brine. The brine, which is self-filtered and crystal clear, then rises in a collecting chamber to a discharge pipe and flows to a storage tank where a constant supply is automatically maintained.

● SALT FOR EVERY PURPOSE

International Salt Company, Incorporated, produces every type of evaporated salt and Rock Salt for any use in the meat packing plant. Advice and counsel of The Research Department of International Salt Company, Incorporated, is freely offered to all who use salt and salt brine in industry.

● WRITE FOR THIS BOOK!

Get a free copy of this book. Read it—then pass it on to your practical production men. It will tell you why Lixate Brine is used by large packers and small. It will show your superintendent how to make practical savings. If you prefer, ask to have a Lixate Engineer call, at no obligation, and demonstrate the quality improvements and savings it can make in your own operations.



The **LIXATE** *Process*
REG. U. S. PAT. OFF.

FOR MAKING BRINE

INTERNATIONAL SALT COMPANY, INC., Scranton, Pa., New York, N. Y.

SALES OFFICES: Buffalo, New York • Philadelphia, Pennsylvania • Boston, Massachusetts • Baltimore, Maryland • Pittsburgh, Pennsylvania
Newark, New Jersey • New York, New York • Richmond, Virginia • New Orleans, Louisiana • Cincinnati, Ohio • St. Louis, Missouri

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Week ended		Cor. week,	
		May 1, 1940		per lb.	
				per lb.	
Prime native steers—					
400-600	18 1/2 @ 18 1/2	19 1/2 @ 20			
600-800	18 1/2 @ 18 1/2	19 1/2 @ 20			
800-1000	18 1/2 @ 18 1/2	20 @ 20 1/2			
Good native steers—					
400-600	17 1/2 @ 18	17 @ 17 1/2			
600-800	16 1/2 @ 17 1/2	16 1/2 @ 17 1/2			
800-1000	16 1/2 @ 17 1/2	17 @ 17 1/2			
Medium steers—					
400-600	16 1/2 @ 17	15 @ 15 1/2			
600-800	16 @ 16 1/2	15 @ 15 1/2			
800-1000	16 @ 16 1/2	15 1/2 @ 16 1/2			
Heifers, good, 400-600	16 1/2 @ 17 1/2	16 @ 17			
Cows, 400-600	12 1/2 @ 13 1/2	12 @ 12 1/2			
Hind quarters, choice	22 @ 23	21			
Fore quarters, choice	14 @ 14 1/2	15 1/2			

Beef Cuts

		unquoted	
Steer loins, prime	unquoted		
Steer loins, No. 1	32		
Steer loins, No. 2	31		
Steer short loins, prime	unquoted		
Steer short loins, No. 1	41		
Steer short loins, No. 2	37		
Steer loin ends, (hips)	26		
Steer loin ends, No. 2	25		
Cow loins	19		
Cow short loins	23		
Cow loin ends (hips)	18		
Steer ribs, prime	unquoted		
Steer ribs, No. 1	21		
Steer ribs, No. 2	20		
Cow ribs, No. 2	15		
Cow ribs, No. 3	13		
Steer rounds, prime	unquoted		
Steer rounds, No. 1	18		
Steer rounds, No. 2	17 1/2		
Steer chucks, prime	unquoted		
Steer chucks, No. 1	13 1/2		
Steer chucks, No. 2	13 1/2		
Cow rounds	15 1/2		
Cow chucks	12		
Steer plates	8 1/2		
Medium plates	8		
Briquets, No. 1	13		
Cow navel ends	7 1/2		
Steer navel ends	6 1/2		
Fore shanks	9		
Hind shanks	7		
Strip loins, No. 1 bbls.	62		
Strip loins, No. 2	40		
Sirloin butts, No. 1	28		
Sirloin butts, No. 2	22		
Beef tenderloins, No. 1	65		
Beef tenderloins, No. 2	60		
Rump butts	17		
Flank steaks	21		
Shoulder clods	16		
Hanging tenderloins	17 1/2		
Insides, green, 6@8 lbs.	18		
Outsides, green, 5@6 lbs.	16 1/2		
Knuckles, green, 5@6 lbs.	17 1/2		

Beef Products

Brains	6	7
Hearts	8	10
Tongues	18	20
Sweetbreads	17	17
Ox-tail	10	10
Fresh tripe, plain	10	10
Fresh tripe, H. U.	11 1/2	11 1/2
Livers	20	20
Kidneys	9	11

Veal

Choice carcass	16 @ 17	16 @ 17
Good carcass	15 @ 16	14 @ 15
Good saddles	22	20 @ 21
Good racks	12	13 @ 14
Medium racks	10 @ 11	10

Veal Products

Brains, each	10	10
Sweetbreads	32	38
Calf livers	45	55

Lamb

Choice lambs	20	20
Medium lambs	18	19
Choice saddles	24	23
Medium saddles	22	22
Choice fores	16	16
Medium fores	15	16
Lamb fries	32	32
Lamb tongues	17	17
Lamb kidneys	15	21

Mutton

Heavy sheep	10	10
Light sheep	14	12
Heavy saddles	13	14
Light saddles	8	16
Heavy fores	8	8
Light fores	10	10
Mutton legs	20	9
Mutton loins	5	12
Mutton stew	9	7
Sheep tongues	10	13 1/2
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	16 1/2	18
Picnics	10	12
Skinned shoulders	11	13
Tenderloins	32	32
Spare ribs	10	11
Back fat	6	7
Boston butts	13 1/2	14
Boneless butts, cellar trim, 2@4	14	18
Hocks	9	10
Tails	5	10
Neck bones	9	11
Slip bones	9	11
Blade bones	9	11
Pigs' feet	4	4
Kidneys, per lb.	6	10
Livers	7	10
Brains	7	9
Ears	4	4
Snouts	4	5
Heads	6	6 1/2
Chitterlings	7 1/2	6 1/2

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs., parchment paper	17 1/2 @ 18
Fancy skinned hams, 14@16 lbs., parchment paper	18 @ 18 1/2
Standard reg. hams, 14@16 lbs., plain	16 1/2 @ 17
Picnics, 4@8 lbs., short shank, plain	13 @ 14
Picnics, 4@8 lbs., long shank, plain	11 @ 12
Fancy bacon, 6@8 lbs., plain	16 @ 17
Fancy bacon, 6@8 lbs., plain	15 @ 16
Standard bacon, 6@8 lbs., plain	13 @ 14
No. 1 beef steaks, smoked	
Insides, 8@12 lbs.	34 1/2 @ 35 1/2
Outsides, 5@9 lbs.	33 @ 34
Knuckles, 5@9 lbs.	32 @ 33
Cooked hams, choice, skin on, fattened	28 1/2
Cooked hams, choice, skinned, fattened	30 1/2
Cooked picnics, skin on, fattened	23
Cooked picnics, skinned, fattened	23

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$15.75
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	17.25
Honeycomb tripe, 200-lb. bbl.	26.00
Pocket honeycomb tripe, 200-lb. bbl.	26.00

BARBELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$11.50
80-100 pieces	10.50
100-125 pieces	10.00
Clear plate pork, 25-35 pieces	12.00
Bean pork	12.00
Briquet pork	17.00
Plate beef	15.00
Extra plate beef	16.00

SAUSAGE MATERIALS

Regular pork trimmings	7%
Special lean pork trimmings 85%	11 1/2 @ 12
Extra lean pork trimmings 95%	14 1/2 @ 15
Pork cheek meat (trimmed)	10 @ 10 1/2
Pork hearts	7 @ 7 1/2
Pork livers	7 @ 7 1/2
Native boneless bull meat (heavy)	14 1/2
Boneless chucks	13 1/2 @ 13 3/4
Shank meat	12
Beef trimmings	11 1/2 @ 12 1/2
Beef cheeks (trimmed)	8
Dressed canners 350 lbs. and up	10 1/2 @ 10 1/2
Dressed canner cows, 400-450-lb.	11
Dr. bologna bulls 600 lbs. and up	10 1/2 @ 11
Pork tongues, canner trim, fresh	6

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton	22 1/2
Country style sausage, fresh in link	17 1/2
Country style sausage, fresh in bulk	15 1/2
Country style sausage, smoked	21 1/2
Frankfurters, in sheep casings	23 1/2
Frankfurters, in hog casings	22 1/2
Skinless frankfurters	19
Bologna in beef bungs, choice	17
Bologna in beef middles, choice	17 1/2
Liver sausage in beef bungs	14 1/2
Liver sausage in beef middles	16 1/2
Smoked liver sausage in hog bungs	21 1/2
Head cheese	14 1/2
New England luncheon specialty	21
Mixed luncheon specialty, choice	19
Tongue & blood	17
Blood sausage	17
Souse	16
Polish sausage	21 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	35
Thuringer	19 1/2
Farmer	27
Holsteiner	27
B. C. salami, choice	31
Milano, salami, choice in hog bungs	30
B. C. salami, new condition	17 1/2
Frisses, choice, in hog middles	30
Genoa style salami, choice	36
Pepperoni	27
Mortadella, new condition	18 1/2
Capicola	37
Italian style hams	28
Virginia hams	40 1/2

CURING MATERIALS

Nitrite of soda (Chgo. w'hee stock)	Cwt.
In 425-lb. bbls., delivered	\$ 8.75
Saltwater, less than ton lots:	
Dbl. redned granulated	7.50
Small crystals	8.50
Medium crystals	8.75
Large crystals	9.00
Dbl. rfd. gran. nitrate of soda	2.90
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	2.55
Standard gran. f.o.b. refiners (2%)	4.50
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%	4.10
Dextrose, in car lots, per cwt. (Cotton)	3.64
In paper bags	3.58

SAUSAGE CASINGS

(F. O. B. Chicago.)	
(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack	10
Domestic rounds, 140 pack	33
Export rounds, wide	43
Export rounds, medium	24
Export rounds, narrow	39
No. 1 weasands	66
No. 2 weasands	68
No. 1 bungs	12
No. 2 bungs	68
Middles, regular	50
Middles, select, wide, 2@2 1/2 in.	55
Middles, select, extra, 2 1/2 in. & up	75
Dried bladders:	
12-15 in. wide, flat	85
10-12 in. wide, flat	70
8-10 in. wide, flat	35
6-8 in. wide, flat	25
Pork casings:	
Narrow, per 100 yds.	2.06
Narrow, special, per 100 yds.	1.90
Medium, regular	1.50
English, medium	1.40
Wide, per 100 yds.	1.30
Extra wide, per 100 yds.	.90
Export bungs	18
Large prime bungs	18
Medium prime bungs	.07
Small prime bungs	.08 1/2
Middles, per set	14

SPICES

(Basis Chicago, original bbls., bags or boxes.)	
Whole Ground	
Allspice, prime	21 1/2
Resifted	22 1/2
Chili pepper	23
Powder	23
Cloves, Amboyra	28 1/2
Zanibar	17 1/2
Ginger, Jamaica	14
African	9 1/2
Maize, Fancy Banda	62
East India	57
East & West India Blend	59
Mustard flour, fancy	25
No. 1	10
Nutmeg, fancy Banda	24
East India	20
East & West India Blend	24
Paprika, Spanish	44
Fancy Hungarian	38
No. 1 Hungarian	35 1/2
Pepper, Cayenne	40
Red No. 1	21
Black Malabar	10
Black Lampung	6
Pepper, white Singapore	9 1/2
Muntok	9 1/2
Packers	12

SEEDS AND HERBS

Whole for Saus.	
Caraway seed	16
Celery seed, French	24
Cominos seed	19 1/2
Coriander Morocco bleached	7
Coriander Morocco natural No. 1	6 1/2
Mustard seed fancy yellow	21
American	14
Marjoram, French	28
Oregano	12
Sage fancy Damatan	14
Dalmatian No. 1	13

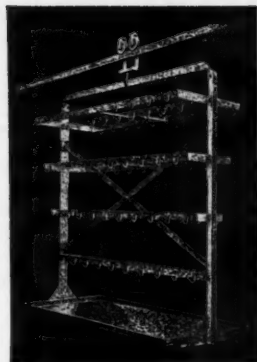
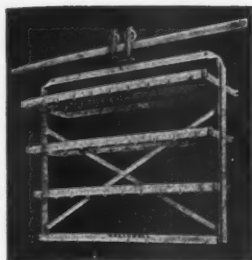
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PURE VINEGARS

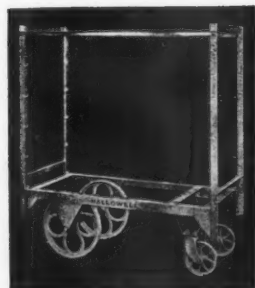
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2407 SOUTH LA SALLE STREET

CHICAGO, ILL.



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longer wear
and economy . . .*



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MARKET PRICES

New York

DRESSED BEEF

City Dressed	
Choice, native, heavy.....	18 1/2 @ 19 1/2
Choice, native, light.....	18 @ 19
Native, common to fair.....	16 1/2 @ 17 1/2
Western Dressed Beef	
Native steers, 600-800 lbs.....	18 @ 19
Native choice yearlings, 400-600 lbs.....	17 @ 18
Good to choice heifers.....	16 @ 17
Good to choice cows.....	14 @ 15
Common to fair cows.....	13 @ 14
Fresh hologna bulls.....	13 @ 14

BEEF CUTS

	Western	City
No. 1 ribs.....	23 @ 24	23 @ 24
No. 2 ribs.....	20 @ 21	21 @ 22
No. 3 ribs.....	19 @ 20	19 @ 20
No. 1 loins.....	32 @ 33	30 @ 31
No. 2 loins.....	29 @ 30	28 @ 29
No. 3 loins.....	26 @ 27	25 @ 26
No. 1 hinds and ribs.....	20 @ 21	21 @ 22
No. 2 hinds and ribs.....	18 @ 19	19 @ 20
No. 1 rounds.....	17 @ 18	17 @ 18
No. 2 rounds.....	16 @ 17	16 @ 17
No. 3 rounds.....	15 @ 16	15 @ 16
No. 1 chuck.....	15 @ 16	15 @ 16
No. 2 chuck.....	14 @ 15	14 @ 15
No. 3 chuck.....	13 @ 14	13 @ 14
City dressed bologna.....	13 1/2 @ 14 1/2	13 @ 14
Rolls, reg. 4 @ 6 lbs. av.....	18 @ 20	23 @ 25
Rolls, reg. 6 @ 8 lbs. av.....	23 @ 25	50 @ 60
Tenderloins, 4 @ 6 lbs. av.....	50 @ 60	50 @ 60
Tenderloins, 6 @ 8 lbs. av.....	50 @ 60	16 @ 18
Shoulder clods.....	16 @ 18	

DRESSED VEAL

Good.....	17 @ 18
Medium.....	16 @ 17
Common.....	15 @ 16

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	22 @ 23
Genuine spring lambs, good to medium.....	21 @ 22
Genuine spring lambs, medium.....	20 @ 21
Winter lambs, good.....	20 @ 21
Winter lambs, good and medium.....	19 1/2 @ 20 1/2
Winter lambs, medium.....	19 @ 19 1/2
Sheep, good.....	12 @ 14
Sheep, medium.....	10 @ 12

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$ 9.75 @ 10.25
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	10.50 @ 11.50

FRESH PORK CUTS

Pork loins, fresh, Western 10 @ 12 lbs. av.....	17 @ 18
Shoulders, Western, 10 @ 12 lbs. av.....	11 1/2 @ 12 1/2
Butts, regular, Western.....	13 1/2 @ 14 1/2
Hams, Western, fresh, 10 @ 12 lbs. av.....	16 @ 16 1/2
Picnics, Western, fresh, 6 @ 8 lbs. av.....	11 @ 11 1/2
Pork trimmings, extra lean.....	15 1/2 @ 16 1/2
Pork trimmings, regular, 50% lean.....	9 @ 10
Spareribs.....	10 1/2 @ 11 1/2

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	23c
Cooked hams, choice, skinless, fattened.....	36c

SMOKED MEATS

Regular hams, 8 @ 10 lbs. av.....	18 @ 19
Regular hams, 10 @ 12 lbs. av.....	18 @ 19
Regular hams, 12 @ 14 lbs. av.....	17 @ 18
Skinned hams, 10 @ 12 lbs. av.....	18 1/2 @ 19 1/2
Skinned hams, 12 @ 14 lbs. av.....	18 @ 19
Skinned hams, 16 @ 18 lbs. av.....	17 @ 18
Skinned hams, 18 @ 20 lbs. av.....	16 1/2 @ 17 1/2
Picnics, 4 @ 6 lbs. av.....	12 1/2 @ 13 1/2
Picnics, 6 @ 8 lbs. av.....	12 @ 13
City pickled bellies, 8 @ 12 lbs. av.....	14 @ 15
Bacon, boneless, Western.....	16 1/2 @ 17 1/2
Bacon, boneless, city.....	15 1/2 @ 16 1/2
Rollbacks, 5 @ 10 lbs. av.....	22c @ 23c
Beef tongue, light.....	22 @ 23
Beef tongue, heavy.....	23 @ 24

FANCY MEATS

Fresh steer tongues, untrimmed.....	16c a pound
Fresh steer tongues, l. c. trimmed.....	28c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	12c a pound
Mutton kidneys.....	4c each
Livers, beef.....	22c a pound
Oxtails.....	16c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop Fat.....	\$1.25 per cwt.
Breast Fat.....	1.75 per cwt.
Edible Suet.....	2.75 per cwt.
Inedible Suet.....	2.25 per cwt.

GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	22	3.10	3.60	3.85	4.10
Prime No. 2 veals.....	20	2.80	3.30	3.55	3.70
Buttermilk No. 1.....	17	2.60	3.10	3.35	...
Buttermilk No. 2.....	16	2.45	2.95	3.20	...
Branded gruby.....	11	1.25	1.60	1.85	1.85
Number 3.....	11	1.25	1.60	1.85	1.85

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on May 1, 1940:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice¹:				
400-500 lbs.....	\$16.50 @ 17.50			
500-600 lbs.....	16.50 @ 17.50		\$17.00 @ 18.00	\$17.50 @ 18.50
600-700 lbs.....	16.00 @ 17.50	\$16.50 @ 18.00	17.00 @ 18.00	17.50 @ 18.50
700-800 lbs.....	16.00 @ 17.50	16.50 @ 18.00	16.50 @ 17.50	17.00 @ 18.00
STEER, Good¹:				
400-500 lbs.....	14.50 @ 16.50		15.50 @ 17.00	15.50 @ 17.00
500-600 lbs.....	14.50 @ 16.50		15.50 @ 17.00	15.50 @ 17.00
600-700 lbs.....	14.00 @ 16.00	15.50 @ 16.50	15.50 @ 17.00	15.50 @ 17.00
700-800 lbs.....	14.00 @ 16.00	15.50 @ 16.50	15.00 @ 16.50	15.50 @ 17.00
STEER, Commercial¹:				
400-600 lbs.....	13.50 @ 14.50		14.00 @ 15.50	14.00 @ 15.50
600-700 lbs.....	13.00 @ 14.00	14.50 @ 15.50	14.00 @ 15.50	14.00 @ 15.50
STEER, Utility¹:				
400-600 lbs.....	12.50 @ 13.50			
COW (all weights):				
Commercial.....	12.50 @ 13.50			
Utility.....	11.50 @ 12.50	13.50 @ 14.50	12.50 @ 13.50	13.00 @ 13.50
Cutter.....	11.00 @ 11.50	12.50 @ 13.50	11.50 @ 12.50	12.00 @ 13.00
Canner.....	10.50 @ 11.00			
Fresh Veal and Calf:				
VEAL (all weights)²:				
Choice.....	16.00 @ 17.00	16.50 @ 18.00	17.00 @ 18.00	17.00 @ 18.00
Good.....	14.50 @ 16.00	14.00 @ 16.50	15.00 @ 17.00	15.00 @ 17.00
Medium.....	13.00 @ 14.50	12.00 @ 14.00	12.50 @ 15.00	14.00 @ 15.00
Common.....	12.00 @ 13.00	10.50 @ 12.00	11.00 @ 12.50	12.00 @ 14.00
CALF (all weights)²:				
Choice.....				
Good.....				
Medium.....				
Common.....				
Fresh Lamb and Mutton:				
SPRING LAMB (all weights):				
Choice.....	20.00 @ 22.00	19.00 @ 22.00	19.00 @ 22.00	20.00 @ 22.00
Good.....	19.00 @ 21.00	18.00 @ 21.00	18.00 @ 21.00	19.00 @ 21.00
Medium.....	18.00 @ 20.00	17.00 @ 19.00	17.00 @ 19.00	18.00 @ 19.00
Common.....				
LAMB, Choice:				
38 lbs. down.....	19.00 @ 20.00	19.50 @ 20.50	19.00 @ 20.00	20.00 @ 21.00
39-45 lbs.....	18.50 @ 19.50	18.50 @ 19.50	18.50 @ 19.50	19.50 @ 20.50
46-55 lbs.....	18.00 @ 19.00	17.50 @ 18.50	17.50 @ 18.50	19.00 @ 20.00
LAMB, Good:				
38 lbs. down.....	18.00 @ 19.00	18.50 @ 19.50	18.50 @ 19.00	19.00 @ 20.00
39-45 lbs.....	17.50 @ 18.50	17.50 @ 18.50	17.50 @ 18.50	18.50 @ 19.50
46-55 lbs.....	17.00 @ 18.00	17.00 @ 18.00	17.00 @ 18.00	18.00 @ 19.00
LAMB, Medium:				
All weights.....	15.50 @ 17.50	16.50 @ 18.00	16.00 @ 18.00	17.00 @ 18.00
LAMB, Common:				
All weights.....	14.50 @ 15.50	16.00 @ 17.50	15.00 @ 17.00	
MUTTON (Ewe), 70 lbs. down:				
Good.....	9.50 @ 10.50	11.00 @ 12.00	10.50 @ 11.50	
Medium.....	8.50 @ 9.50	10.00 @ 11.00	9.50 @ 10.50	
Common.....	7.50 @ 8.50	9.00 @ 10.00	8.50 @ 9.50	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs.....	16.00 @ 16.50	18.00 @ 19.00	16.50 @ 17.50	17.00 @ 18.00
10-12 lbs.....	16.00 @ 16.50	18.00 @ 19.00	16.50 @ 17.50	17.00 @ 18.00
12-15 lbs.....	14.50 @ 15.50	17.00 @ 18.00	16.00 @ 16.50	16.00 @ 17.00
16-22 lbs.....	12.50 @ 13.50			14.50 @ 15.50
SHOULDERS, Skinned N. Y. Style:				
8-12 lbs.....	10.00 @ 10.50		11.00 @ 12.00	11.00 @ 11.50
PICNICS:				
6-8 lbs.....	9.50 @ 10.00	11.00 @ 12.00		
BUTTS, Boston Style:				
4-6 lbs.....	12.00 @ 13.00		13.00 @ 14.50	13.50 @ 15.00
SPARE RIBS:				
Half Sheets.....	9.50 @ 10.50			
TRIMMINGS:				
Regular.....	7.50 @ 8.00			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes sides at Boston and Philadelphia. ³"Skin on" at New York and Chicago.

HAM FOR MOTHER'S DAY

Pointing out that in the past, the food dealer has been largely overlooked in connection with Mother's Day, the Cudahy Packing Co. offers a novel approach with its suggestion of Puritan Tender "Juicy-Cured" ham for the occasion. Dealers are encouraged to set up displays of the ham with related items in order to build sales of food products for Mother's Day on May 12.

"When you come right down to it," the company points out, "Cudahy's Puritan Tender 'Juicy-Cured' ham is as canny a choice as Mother could pos-

sibly make, to serve on her very own day. It's a wise choice for the homecoming sons and daughters to bring, or for the absent ones to send."

CHAIN STORE SALES

Sales of Kroger Grocery & Baking Co. during the four-week period ended April 20 were \$19,621,751 and were 4 per cent in advance of sales for the corresponding period of 1939. Cumulative sales for the first four periods of the year reached \$76,899,186, an increase of 6 per cent over 1939.

Tallow and Greases Draggy; Slip Lower on Slack Interest

Producers appear well sold up on nearby — Large soaper withdraws from market following purchase of N. Y. extra—Some export interest in greases continues.

TALLOW.—The tallow market at New York was moderately active and easier this week, prices influenced by a disposition on the part of producers to move a little stuff and easier trends in lard and in oils. Sales were reported of six to eight tanks of extra at 4½c delivered, a decline of ½c from the previous week. The business was for May and June delivery. Producers appear fairly well sold up on May, but following the above purchases by a Midwestern soaper, the latter withdrew from the market for supplies, at least temporarily. Even at the lower prices, therefore, the undertone was barely steady. Some well versed tallow men thought there was a good possibility that the next business would pass at 4½c unless there is a strengthening in the lard market.

Little was heard of export interest in tallow, but some interest continued from abroad in greases.

At New York, edible was quoted at 5½c nominal; extra, 4½c delivered and special, 4½c.

The tallow market at Chicago this week was inclined to dullness and tended easier, with large consumers losing interest to some extent in material for future delivery and displaying very little interest in nearby. Prime tallow sold at midweek at 4½c, Cincinnati, for June, and was offered on Thursday at 4½c, Chicago, prompt. Consumers very inactive toward close of week. Large consumer ideas on special tallow sagged to 4½c, Cincinnati, early in week; it sold this basis later and was offered at 4½c on Thursday. Thursday's tallow quotations at Chicago:

Edible tallow.....	4½
Fancy tallow.....	4½
Prime packers.....	4½
Special tallow.....	4½ @ 4½
No. 1 tallow.....	4½

STEARINE.—The market was quiet and barely steady at New York. Oleo was quoted at 6c prompt, off ½c on the week.

At Chicago, demand was quiet and the market about steady. Prime oleo was quoted at 5½c.

OLEO OIL.—Demand was quiet at New York and the market steady and unchanged. Extra was quoted at 7@7½c; prime, 6½@7c; and lower grades, 6½@6½c.

At Chicago, interest was limited with the market steady. Extra was quoted at 7c.

LARD OIL.—Demand was quiet at

New York but prices were unchanged. Extra was quoted at 8½c; No. 1, 8½c; No. 2, 8c; extra No. 1, 8½c; winter strained, 8½c; prime burning, 9½c, and prime inedible, 9c.

Lard oil quotations at Chicago were as follows: No. 1, 7½c; No. 2, 7½c; extra, 7½c; extra No. 1, 7½c; extra winter strained, 8c; special No. 1, 7½c; prime burning, 8½c; and prime inedible, 8½c. Acidless tallow oil was quoted at 7½c.

(See page 41 for later markets.)

NEATSFOOT OIL.—Demand was quiet at New York but prices were steady. Cold test was quoted at 17c; extra, 8½c; No. 1, 8½c; prime, 8½c; and pure, 12½c.

Neatsfoot oil quotations at Chicago were: Cold test, 16½c; extra, 7½c; No. 1, 7½c; prime, 8c; and pure, 11½c.

GREASES.—A moderate demand and an easier market featured greases at New York. Sales of yellow and house at 4½c were followed by business at 4½c, a decline of ½c from the previous week. Easiness in tallow and a lower range in lard brought out some greases from producers which was absorbed by soapers. On the declines, offerings diminished considerably and producers adopted an awaiting attitude. There were reports of a modest export interest in greases during the week. New York cleared 95,200 lbs. of greases during the week ended April 27, and so far this week another 59,600 lbs. went out.

At New York, choice white grease was quoted at 5½c nominal; yellow and house, 4½@4½c; and brown, 4½@4½c nominal.

Dullness and an easier tone marked Chicago greases this week as the lift which accompanied extension of the European war to Scandinavia began to subside. As in the case of tallow, principal consumers appear to have satisfied their needs for nearby material and are showing a slackened interest in deferred shipment. White grease last sold at 4½c, about ¼c below quotation a week ago. Yellow grease lost ground during week, selling on Thursday at 4½c and more offers at this level, with buyers offering 4½c. Thursday's quotations at Chicago:

Choice white grease.....	4½ @ 4½
A-white grease.....	4½
B-white grease.....	4½
Yellow grease, 10-15 f.f.a.....	4½ @ 4½
Yellow grease, 16-20 f.f.a.....	4½
Brown grease.....	4 @ 4½

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of April 27, 1940, totaled 2,011,585 lbs.; greases, 95,200 lbs.; bacon, 2,940,520 lbs. and hams, 456,780 lbs.

BY-PRODUCTS MARKETS

Chicago, May 2, 1940.

By-products a little less firm than last week; market extremely dull and nominal. Some items slightly easier.

Blood

This market remains nominal at about last week's range.

	Unit
Ammonia	
Unground	\$2.90 @ 3.00

Digester Feed Tankage Materials

Digester feed tankage, 11-12%, nominally quoted at \$3.25, based on last sales. No buying interest.

Unground, 11 to 12% ammonia.....	\$ 3.25
Unground, 6 to 10%, choice quality.....	3.35 @ 3.50
Liquid stick.....	1.50 @ 1.60

Packinghouse Feeds

Market unchanged at previous levels. Demand continues good; supplies fair.

	Carlots, Per ton
60% digester tankage.....	\$50.00
50% meat and bone scraps.....	50.00
Blood-meal.....	65.00
Special steam bone-meal.....	50.00

Bone Meals (Fertilizer Grades)

No changes reported in bone meals.

	Per ton
Steam, ground, 3 & 50.....	\$32.00
Steam, ground, 2 & 26.....	32.00

Fertilizer Materials

Fertilizer materials market still nominally quoted at last week's prices.

	Per ton
High grd. tankage, ground	
10@11% am.....	\$ 2.75 @ 10c
Bone tankage, ungrd., per ton.....	20.00 @ 22.00
Hoof meal.....	2.35 @ 2.50

Dry Rendered Tankage

Crackling market very nominal; quoted in a range a little below last week.

	Per ton
Hard pressed and expeller unground, up to 48% protein (low test).....	\$72½ @ .75
above 48% protein (high test).....	.70 @ .72½
Soft prod. pork, ac. grease and quality, ton.....	47.50 @ 50.00
Soft prod. beef, ac. grease and quality, ton.....	40.00 @ 42.50

Gelatine and Glue Stocks

No changes reported in this market.

	Per ton
Calf trimmings.....	\$ 20.00
Sinews, pizzles.....	18.00
Cattle jaws, skulls and knuckles.....	35.00
Hide trimmings.....	13.00 @ 14.00
Pig skin scraps and trim, per lb., L.C.I.	3½ @ 3½

Bones and Hoofs

Bones and hoofs remain quiet and unchanged.

	Per ton
Round shins, heavy.....	\$ 57.50
light.....	52.50
Flat shins, heavy.....	47.50
light.....	42.50
Blades, buttocks, shoulders & thighs.....	40.00 @ 42.50
Hoofs, white.....	55.00
House run, unassorted.....	30.00
Junk bones.....	22.50 @ 25.00

Animal Hair

Animal hair market steady and quiet.

Winter coil dried, per ton.....	\$30.00 @ 35.00
Summer coil dried, per ton.....	22.50 @ 25.00
Winter processed, black, lb.....	6½ @ 7c
Winter processed, gray, lb.....	5½ @ 6c
Summer processed, gray, lb.....	3 @ 3½c
Cattle switches.....	2½ @ 3c

FERTILIZER PRICES

—BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, May to June, 1940.....	\$28.00
Blood, dried, 16% per unit.....	2.85
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	3.50 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	53.50
May shipment.....	53.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.50 & 50c
Soda nitrate, per net ton: bulk, May to June, 1940, inclusive, ex-vessel Atlantic and Gulf ports.....	27.00
in 200-lb. bags.....	28.30
in 100-lb. bags.....	29.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	2.75 & 10c
Feeding tankage, unground, 10-12% ammonia, 16% B. P. L. bulk.....	2.85 & 10c

Phosphates	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$32.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	31.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	8.50

Dry Rendered Tankage	
50/55% protein, unground.....	72½c
60% protein, unground.....	72½c

EASTERN FERTILIZER MARKETS

New York, May 1, 1940.

Cracklings were reduced 2½c per unit in price and sales were made at 72½c per unit, f.o.b. New York. Blood was rather inactive with sales made at \$2.85, f.o.b. New York.

Fish meal was fairly firm in price and stocks are not heavy. The feed trade bought quite heavily the past week. The fertilizer shipping season is well under way and with the better weather, materials are moving in good volume. Some low grade tankage sold at \$2.90 and 10c, f.o.b. New York.

MARGARINE MATERIALS USED

Products used in margarine manufacture during March, 1940:

	Mar., 1940, lbs.	Mar., 1939, lbs.
Ingredient schedule of uncolored oleomargarine:		
Babassue oil.....	525,197	1,589,377
Butter.....	60	4,702,759
Coconut oil.....	2,421,474	86,219
Corn oil.....	86,219	51,431
Cottonseed oil.....	9,013,808	9,063,677
Derivative of glycerine.....	62,607	73,985
Lecithin.....	7,554	7,274
Milk.....	5,045,721	5,827,131
Neutral lard.....	297,738	108,615
Oleo oil.....	1,302,816	1,307,170
Oleo stearine.....	242,077	270,334
Oleo stock.....	94,085	93,787
Palm oil.....	1,050	171,522
Palm kernel oil.....	146,144	202,511
Salt.....	1,076,929	1,213,216
Soda (Benzonate of).....	10,100	11,603
Soya bean oil.....	7,125,375	5,411,040
Vegetable gum.....	1,179
Vitamin concentrate.....	1,287	1,289
Total.....	27,461,430	30,706,121

MAR. MARGARINE PRODUCTION

Margarine produced during March, 1940, with comparisons:

	Mar., 1940, lbs.	Mar., 1939, lbs.
Production of uncolored margarine.....	26,503,406	29,279,377
Production of colored margarine.....	137,958	137,202
Total production.....	26,641,364	29,416,579
Uncolored margarine withdrawn tax paid.....	26,798,968	28,999,585
Colored margarine withdrawn tax paid.....	29,269	32,693

Oil Futures Take Cue From Other Markets; Drift Down

Liquidation, light cash demand and easiness in lard and grains contribute to decline—Coconut oil easier—Soybean oil quoted 5¼@5¾c.

COTTONSEED oil futures followed the general trend and averaged somewhat easier at New York this week. Prices showed losses of about 40 points from recent highs. The mild liquidation, lack of improvement in cash demand, and lower trends in allied and other commodities were factors in the decline.

There was some liquidation on small tenders and the professional element pressed the downturns on weakness in lard and grains; the market also had to contend with light hedge selling in the later deliveries. There was little oil on the market but fresh speculative demand was not aggressive and was limited to scale down purchases. A good part of the support came from trade and speculative shorts.

The technical position of the market was regarded as stronger. The open interest in oil futures decreased 122 lots during the past week and on Tuesday night was 2,709 lots.

There have been eight tenders on May contracts, constituting four original tenders which were later re-issued before being stopped. However, May oil developed relative strength, and sold even with July.

Cash oil demand was slow and this had considerable influence upon professional sentiment. During the last day or so, however, the trade has been reported to be ordering oil out of the refineries against old contracts. Larger cash interests look for a pickup in demand in the very near future.

COCONUT OIL.—The market at New York was quiet but easier in tone with the West coast. New York quoted tanks at 3¼c and bulk oil at 3c with no demand in evidence. Copra was a shade easier. The Pacific coast reported sales of bulk oil at 2¾c.

CORN OIL.—Trade was quiet at New York and the market was about steady.

Corn oil was quoted at 6¼@6½c.

SOYBEAN OIL.—Sales of five or six tanks of soybean oil were reported at 5¼c this week; there were further bids at that figure which failed to attract sellers as the market was 5½c asked and higher.

PALM OIL.—The market was quiet and steady at New York. Sumatra was quoted at 2¼c in bulk and Nigre at 3¼c in bulk.

OLIVE OIL FOOTS.—Demand was quiet at New York but prices were steady. Spot foots were quoted at 7½c and forward at 7½c.

PEANUT OIL.—Domestic demand was quiet but there was a little export interest in the market. New York crude was quoted at 6¼c.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 5¼@5½c nominal; Texas, 5¼@5½c nominal at common points, and Dallas, 5¼@5½c nominal.

Futures market transactions for the week at New York were:

FRIDAY, APRIL 26, 1940						
	Sales	High	Low	Bid	Asked	
May.....	133	680	676	676	77½	nom
June.....	30	688	684	682	682	nom
July.....	30	688	684	682	682	nom
August.....	56	685	681	682	682	nom
September.....	58	686	682	684	684	nom
October.....	17	688	688	686	686	nom
November.....	17	688	688	686	686	nom
December.....	17	688	688	686	686	nom

Sales 294 contracts.

SATURDAY, APRIL 27, 1940						
	Sales	High	Low	Bid	Asked	
May.....	48	680	675	680	682	nom
June.....	11	680	684	682	682	nom
July.....	11	680	684	682	682	nom
August.....	36	689	685	687	688	nom
September.....	12	686	686	688	688	nom
October.....	3	704	704	704	704	nom
November.....	3	704	704	704	704	nom
December.....	3	704	704	704	704	nom

Sales 110 contracts.

MONDAY, APRIL 29, 1940						
	Sales	High	Low	Bid	Asked	
May.....	26	681	675	679	682	nom
June.....	16	688	685	687	687	nom
July.....	16	688	685	687	687	nom
August.....	41	686	681	686	686	nom
September.....	2	686	684	685	685	nom
October.....	2	700	699	698	698	nom
November.....	2	700	699	698	698	nom
December.....	2	700	699	698	698	nom

Sales 87 contracts.

TUESDAY, APRIL 30, 1940						
	Sales	High	Low	Bid	Asked	
May.....	14	678	675	678	685	nom
June.....	4	684	684	684	685	nom
July.....	4	684	684	684	685	nom
August.....	36	684	680	684	684	nom
September.....	7	680	680	681	683	nom
October.....	6	686	685	685	685	nom
November.....	6	686	685	685	685	nom
December.....	6	686	685	685	685	nom

Sales 67 contracts.

WEDNESDAY, MAY 1, 1940						
	Sales	High	Low	Bid	Asked	
May.....	2	680	680	680	685	nom
June.....	15	685	680	680	680	nom
July.....	15	685	680	680	680	nom
August.....	40	682	686	688	688	nom
September.....	19	688	687	688	688	nom
October.....	1	690	690	690	690	nom
November.....	20	695	690	690	692	nom
December.....	20	695	690	690	692	nom

Sales 97 contracts.

THURSDAY, MAY 2, 1940						
	Sales	High	Low	Bid	Asked	
May.....	1	680	680	688	688	nom
June.....	8	687	680	687	687	nom
July.....	18	684	686	688	688	nom
August.....	6	683	689	693	693	nom
September.....	11	689	691	696	696	nom
October.....	11	689	691	696	696	nom
November.....	11	689	691	696	696	nom
December.....	11	689	691	696	696	nom

(See page 41 for later markets.)

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	5¼@5½
White deodorized, in bbls., f.o.b. Chgo.....	7¼@7½
Yellow, deodorized.....	7¼@7½
Soap stock, 50% f.f.a., f.o.b. consuming points.....	1¼@2
Soybean oil, f.o.b. mills.....	5¼@5½
Corn oil, in tanks, f.o.b. mills.....	6¼@6½
Coconut oil, sellers' tanks, f.o.b. coast.....	2¼@3
Refined coconut, bbls., f.o.b. Chicago.....	8¼@8½

OLEOMARGARINE

F. O. B. CHICAGO

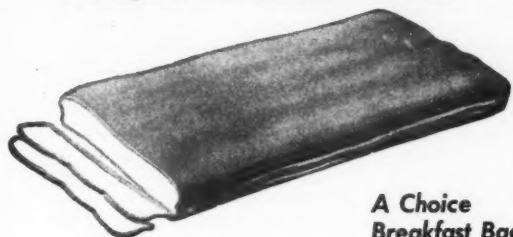
White domestic vegetable.....	15
White animal fat.....	12
Water churned pastry.....	12
Milk churned pastry.....	13
White "nut" type.....	8¼

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

SCIENTIFICALLY DEVELOPED As a Dry Rubbing Pickle

A delightful cure for Bacon - Hams



*A Choice
Breakfast Bacon*

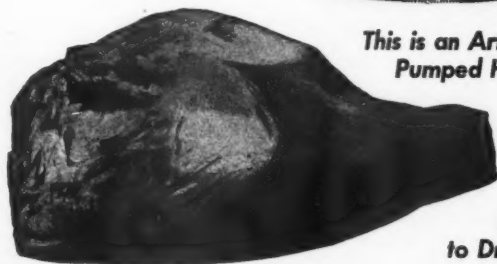
Think about better bacon

A flavor that pleases. A color that holds.
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This is PRAGUE POWDER.

It has all the curing elements combined in each particle and dissolves quickly on bacon, creating a lasting color on the lean of the meat, giving a rich, ripe flavor. The color holds up much longer.

EVERY PACKER WHO USES
"PRAGUE POWDER"
PRAISES IT



*This is an Artery
Pumped Ham*

*Ready
to Dry Rub*

A MILD SWEET CURING POWDER FOR BACON

Your Curing Problems are better solved by using PRAGUE POWDER PICKLE. We advise Artery Pumping for quick distribution of pickle.

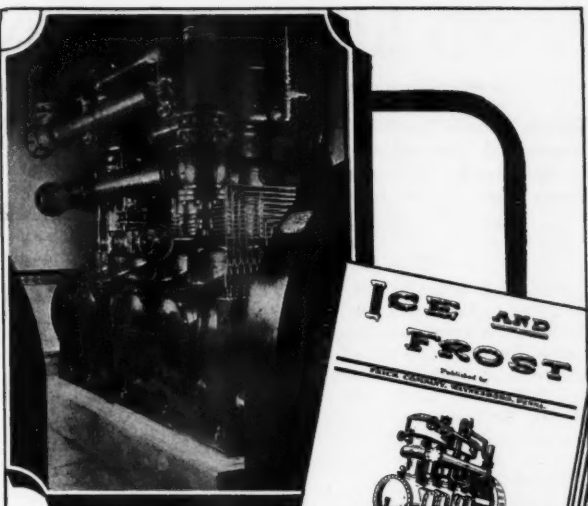
THE GRIFFITH LABORATORIES

1415-31 W. 37th STREET, CHICAGO, ILLINOIS

Eastern Factory: 35 Eighth St., Passaic, N. J.

Canadian Factory and Offices

1 Industrial St., Leaside, Toronto 12, Ontario

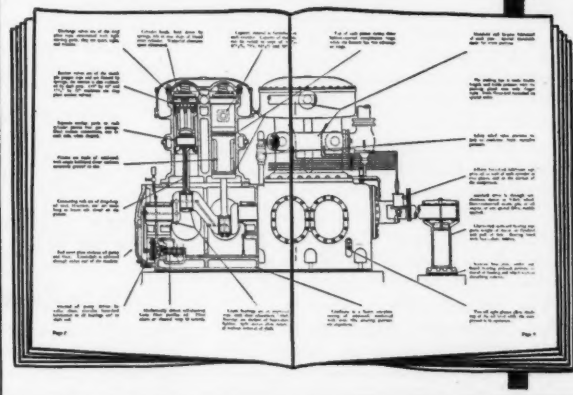


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HIDES AND SKINS

Packer heavy native and branded steers and branded cows sell off ½c in light trade—Extreme light natives down ¼c—25,000 hides involved—City calf ½@1c higher.

Chicago

PACKER HIDES.—In a light trade, totalling so far around 25,000 hides, the packer hide market declined ¼c on extreme light native steers and ½c on native and branded steers and also branded cows. Light native cows are offered ¼c lower but are more or less a trading proposition, depending upon average weight, and market not yet established.

Tanners have been slow to resume buying of hides, especially heavy stock. The bulk of tanner business recently has been on very light average hides, due to the demand for light weight leather of all descriptions and the slowness of heavy sole leather. Hide futures eased off 23@26 points during the week and trader interest was correspondingly lower.

One packer sold 3,000 Apr. native steers late this week at 12½c, or ½c down from last week. Three packers sold a total of 6,900 mostly Apr. extreme light native steers mid-week at 14½c, or ¼c down, and 2,500 Dec. to Apr. moved at 14½c; extreme light natives have been the most popular description and are closely sold up.

A packer late this week sold 1,450 Apr. butt branded steers at 12½c, and 1,400 Apr. Colorados at 12c; these prices are ½c down from last week's asking prices, or ¼c under last actual sales of Mar. take-off. Heavy Texas steers are quotable at 12½c; light Texas steers are still limited but quoted at 12c; extreme light Texas steers are scarce and quoted around 13½c nom., with last actual trade previous week at ¼c higher.

Heavy native cows are available at 12½c, although the Association declined this figure early in the week. Trading is awaited to clarify the market on light native cows; bids of 13c declined for northern, with 13½c asked; stock from light average points is limited and might bring a premium. One packer sold 4,000 Apr. branded cows at 12½c, and another sold 1,700 Apr. to tanners also at 12½c; the Association sold 2,000 Apr. branded cows likewise at 12½c.

One packer sold 1,300 Dec. to Apr. native bulls early this week at steady price of 9½c; branded bulls last sold at 8½c.

Withdrawals from Exchange warehouses during the month of April totalled 25,521 hides, as compared with 14,957 during March.

Shoe production began to decline a month earlier than usual. March production is estimated at 34,449,832 pairs, compared with revised figure of 35,651,-

March 1939. Production for the first three months this year is estimated at 103,985,978 pairs, as against 112,997,937 for same three months last year.

OUTSIDE SMALL PACKER HIDES.—Outside small packer all-weight natives are quoted nominally 12@12½c, selected, Chgo. freight, brands ¼c less, depending upon avge. weight. Couple cars Apr. hides running 51-lb. avge. sold at the week-end at 12½c, selected, f.o.b. mid-east point; later, some offerings running 48-50 lb. at 12@12½c were unsold. Choice light hides around 40-lb. avge. might bring a premium if such stock were available.

PACIFIC COAST.—Action is awaited 290 pairs in February, and 42,920,096 in the Coast market, with some quoting around 10½c nom. at present; last trading in Mar. hides was at 11c flat for steers and cows, f.o.b. Los Angeles.

FOREIGN WET SALTED HIDES.—Standard steers sold ½c lower in the South American market, with trade limited so far this week. A pack of 5,000 LaPlata steers sold at 83 pesos, equal to 13c, c.i.f. New York, as against 90 pesos or 13½c paid a little over a week ago. Offerings are more liberal in that market, with upwards of 50,000 steers reported available, despite reports of recent quiet trading by European buyers.

COUNTRY HIDES.—The country market is easier, with trade limited and demand entirely for light average hides. Untrimmed all-weights quoted 10@10½c, flat, or 10½@11c selected, del'd Chgo., depending upon avge. weight. Heavy steers and cows dull and 9½c nom. Last reported sale of trimmed buff weights was at 12c but offerings have since been available at 11½c, selected, and unsold; some quote 11@11½c nom. Good trimmed extremes are available at 14c, selected. Bulls quoted 6½c flat. Glues slow around 8½c. All-weight branded hides were quoted 9½c flat, trimmed.

CALFSKINS.—Packer calfskins appear steady to firm, due to their closely sold up position; three packers are well sold up to end of April, while fourth packer is sold up except for making packs at scattered points. At the end of last week one packer sold April production of northern heavies, about a car, at 28½c, or ¼c over earlier trading price. River point heavies last sold at 27½c, and lights under 9½ lb. at 21½c; Milwaukee all-weight packer calf last moved at 23c. The action of the city market since is a strengthening factor.

Chicago city calfskins moved up a cent on the light end this week when a car 8/10 lb. sold at 20c; the heavy end advanced a half-cent on the sale of a car 10/15 lb. at 24c, and this figure is bid, with demand running more to the heavy end. Outside cities, 8/15 lb., quotable around 20½@21c nom.; straight countries around 16½c flat.

Chicago city light calf and deacons last sold at \$1.35; this figure bid, with \$1.40 asked.

KIPSKINS.—As previously reported, packers moved the bulk of April production of kipskins last week on a strong market, with final sales at 22½c for northern natives, 21½c for northern over-weights, southern a cent less, and branded kips at 19c. Later, one packer sold a car Mar.-Apr. northern over-weights at 21c, or ¼c off from the top. Three packers are closely sold to end of April and fourth packer has moved most of northern natives and over-weights and is sold up on closed packs.

Trading is still awaited on Chicago city kipskins; one collector has been asking 20½c and declined bids of 19½c early this week; a later bid of 18½c was ignored as being out of line, although it is thought that 20c would be accepted. Outside cities are nominal around 19½c; straight countries around 16c flat.

Packers moved their April production of regular slunks, around 11,000, at the week-end at \$1.10, or 5c advance.

HORSEHIDES.—Horsehides showed little change; trade is light but offerings none too liberal and scattered sales reported in the quoted range, although some buyers give inside prices as their paying limits. Good city renderers, with manes and tails, quoted \$5.25@5.35, selected, f.o.b. nearby points; ordinary trimmed renderers \$5.10@5.20, del'd Chgo.; mixed city and country lots \$4.60@4.80, Chgo.

SHEEPSKINS.—A better demand is reported for packer shearlings, with firming prices. Sales of No. 1's were reported this week at \$1.35 and No. 2's at 90c in a small way, with bids at 10c less declined by another house; several cars of No. 3's were reported this week at 42½c and 45c now asked, while one seller reports 45c paid late this week. Pickled skins, winter stock, are well cleaned up and nominal at \$5.62½@5.75; trading awaited on spring lambs, with sellers talking around \$6.00 and buyers' ideas around \$5.50. Packer wool pelts, winter stock, are nominal around \$2.35@2.40 per cwt. live weight basis, and season well over; small packer pelts around \$2.10@2.15 per cwt. live basis. Spring lambs quoted around \$1.30@1.35 per cwt. live weight basis, for pulling purposes.

New York

PACKER HIDES.—The New York market was quiet, with most packers still holding their April production of steers except for a car each of butts and Colorados which moved earlier. Market quoted nominally around 12½c for native and butt branded steers and 12c for Colorados.

CALFSKINS.—The calfskin market is quiet but apparently very firm; holdings are understood to be light, due to quiet trading from time to time recently. Last trading by collectors was 4-5's at \$1.35, 5-7's at \$1.55@1.60; 7-9's quoted around \$2.60@2.85 nom., 9-12's around \$3.85@3.90 nom. Last sale by packers was 7-9's at \$3.00.

HIDES AND SKINS IMPORTS AND EXPORTS

Hides and skins imported into the United States during February, 1940, both by quantity and value, are reported by the U. S. Department of Commerce as follows:

IMPORTS			
	Pieces	Lbs.	
Cattle hides, dry.....	45,353	859,354	
wet.....	329,384	15,361,828	
Kipskins, dry.....	27,341	264,792	
wet.....	9,875	208,992	
Calfskins, dry.....	70,191	255,181	
wet.....	62,866	331,401	
Sheep and lamb skins, dry and green & woolled, pickled, fleshers, skivers.....	492,892	1,248,876	
Sheep and lamb elata, dry.....	1,078,616	2,109,968	
Buffalo hides, dry and wet.....	349,035	711,696	
Indian buffalo hides, dry and wet.....	14,349	412,288	
	6,796	142,713	
EXPORTS			
	Pieces	Lbs.	Value
Cattle hides.....	36,746	1,891,371	\$227,069
Calfskins.....	24,549	213,996	63,252
Kipskins.....	3,097	41,940	10,173
Goat and sheep skins.....	147,483	39,582	55,033
Other hides and skins.....	418,943	55,033	

GOVERNMENT GRADED MEAT

Meat graded by the U. S. Department of Agriculture, Agricultural Marketing Service during March:

	Mar., 1940 lbs.	Feb., 1940 lbs.	Mar., 1939 lbs.
Fresh and frozen—			
Beef.....	45,710,282	40,375,992	42,263,865
Veal.....	486,986	437,222	457,746
Calfskins.....	19,410	18,648	
Lamb.....	1,607,734	1,813,382	2,587,506
Mutton and yearling.....	192,143	344,905	
Pork.....	481,359	514,544	1,505,004
Cured—			
Beef.....	135,171	134,002	183,889
Pork.....	1,848,461	1,570,712	2,856,068
Sausage.....	2,319,185	2,358,119	3,596,523
Other meats and lard.....	256,605	235,279	257,597
Total.....	53,007,336	47,802,805	53,709,118

TANNERS' COUNCIL TO MEET

J. B. Phillips, noted European correspondent and foreign editor of *News-week* since 1937, will address the spring meeting of the Tanners' Council on May 9 at White Sulphur Springs, W. Va. Mr. Phillips will speak to tanners and members of allied trades on the war and economic conditions in the United States.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to May 2, 1940: To the United Kingdom, 91,073 quarters; to the Continent, 52,152 quarters. A week ago, to the United Kingdom, 145,422 quarters; to the Continent, 33,944.

CHICAGO HIDE FUTURES

Futures market inactive, no open interest.

The National Provisioner—May 4, 1940

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Hog products were active and steady during the latter part of the week, May evening up being absorbed by packers who sold later months but new investment buying absorbed the latter.

Cottonseed Oil

Cotton oil was inactive and barely steady, awaiting new developments. Cash trade was still slow and allied markets barely steady; outside interest smaller, locals looking on. Southeast and Valley crude, 5% @ 5 1/2 c lb.; Texas, 5% @ 5 1/2 c lb.

Quotations on bleachable cottonseed oil at close of market on Friday were: May, 6.97@7.04; July 7.00@7.03; Sept. 7.07@7.08; Oct., 7.07@7.09; Dec. 7.10@7.12; 100 lots; closing firm.

Tallow

New York extra tallow was quoted at 4 1/2 c lb.

Stearine

Stearine was quoted 6c lb.

Friday's Lard Markets

New York, May 3, 1940.—Prices are for export. Lard, prime western, 6.85@6.95c; middle western, 6.80@6.90c; city, 6% @ 6 1/2 c; refined continent, 6% @ 7 1/2 c; South American, 6% @ 7 1/2 c; Brazil kegs, 7 1/2 @ 7 3/4 c; shortening, 9 1/4 c.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 27, 1940, were 5,631,000 lbs.; previous week 6,043,000 lbs.; same week last year, 4,228,000 lbs. Jan. 1 to date, 94,300,000 lbs., same period last year, 88,710,000 lbs.

Shipments of hides from Chicago for week ended April 27, 1940, were 4,758,000 lbs.; previous week 4,380,000 lbs.; same week last year 5,032,000 lbs.; Jan. 1 to date, 94,300,000 lbs.; same period last year, 73,060,000 lbs.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended April 27, 1940, were:

	Week Apr. 27	Previous week	Same week '39
Cured meats, lbs.....	18,526,000	17,065,000	13,971,000
Fresh meats, lbs.....	61,516,000	58,248,000	47,086,000
Lard, lbs.....	3,871,000	3,982,000	3,494,000

MEAT AND LARD EXPORTS

Exports through port of New York during week ended May 2, totaled 1,006,580 lbs. of lard and 3,339,320 lbs. of bacon.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended May 3, 1940, with comparisons:

PACKER HIDES			
	Week ended May 3	Prev. week	Cor. week, 1939
Hvy. nat. strs.....	@12 1/2	@13	@10
Hvy. Tex. strs.....	@12 1/2	@13ax	@10
Hvy. butt brand'd strs.....	@12 1/2	@13ax	@10
Hvy. Col. strs.....	@12	@12 1/2 ax	@ 9 1/2
Ex-light Tex. strs.....	@13 1/2 n	@13 1/2	@ 9 1/2
Brand'd cows.....	@12 1/2	13	@13 1/2
Hvy. nat. cows.....	@12 1/2	@12 1/2	@ 9 1/2
Lt. nat. cows.....	@13 1/2	13 1/2	@10
Nat. bulls.....	@ 9 1/2	@ 9 1/2	@ 7 1/2
Brand'd bulls.....	@ 8 1/2	@ 8 1/2	@ 6 1/2
Calfskins.....	21 1/2 @ 28 1/2	21 1/2 @ 28 1/2	16 1/2 @ 18
Kips, nat.....	@22 1/2	@22 1/2	@14
Kips, ov-wt.....	@21	@21 1/2	@13
Kips, brand'd.....	@19	@19	@11 1/2
Slunks, reg.....	@1.10	1.05 @ 1.10n	@80
Slunks, hris.....	@.55	@.60	@85

Light native, butt brand'd and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.....	@12 1/2	12	@12 1/2	8 1/2 @ 9 1/2
Brand'd cows.....	@12 1/2	11 1/2	@12 1/2	8 1/2 @ 9 1/2
Nat. bulls.....	8 1/2 @ 9	8 1/2 @ 9	8 1/2 @ 9	@ 6
Brand'd bulls.....	8 @ 8 1/2	7 1/2 @ 8	@ 8	@ 5
Calfskins.....	20 @ 24	19 @ 24	13 1/2 @ 15 1/2	
Kips, nat.....	19 1/2 @ 20n	@20n	11 1/2 @ 12n	
Slunks, reg.....	.95 @ 1.00n	@.95n	70 @ 75n	
Slunks, hris.....	@.50n	@.50n	@.50n	

COUNTRY HIDES

Hvy. steers.....	@ 9 1/2 n	@ 9 1/2	6 1/2 @ 6 1/2
Hvy. cows.....	@ 9 1/2 n	@ 9 1/2	6 1/2 @ 6 1/2
Butts.....	11 @ 11 1/2	11 1/2 @ 12	8 @ 8 1/2
Extremes.....	@14x	@14	10 @ 10 1/2
Bulls.....	@ 6 1/2	@ 6 1/2	5 1/2 @ 5 1/2
Calfskins.....	@16 1/2	@16	10 @ 10 1/2
Kipskins.....	@16	@16	@10n
Horsehides.....	4.60 @ 5.25	4.00 @ 5.35	2.70 @ 3.40

SHEEPSKINS

Pkr. shearings.....	1.35	1.30 @ 1.35	70 @ 75
Dry pelts.....	14 1/2 @ 16n	14 @ 15n	12 @ 12 1/2

NEW YORK HIDE FUTURES

Saturday, Apr. 27.—Close: June 13.70; Sept. 13.97; Dec. 14.22@14.24; Mar. 14.46 b; 91 lots; 4@7 lower.

Monday, Apr. 29.—Close: June 13.86; Sept. 14.13@14.15; Dec. 14.37@14.40; Mar. 14.61 n; 35 lots; 15@16 higher.

Tuesday, Apr. 30.—Close: June 13.72; Sept. 14.00; Dec. 14.26@14.27; Mar. 14.52 n; 118 lots; 9@14 lower.

Wednesday, May 1.—Close: June 13.52; Sept. 13.78; Dec. 14.05; Mar. 14.27@14.30; 213 lots; 20@25 lower.

Thursday, May 2.—Close: June 13.47; Sept. 13.78; Dec. 14.02@14.07; Mar. 14.27 b; 183 lots; unchanged to 5 lower.

Friday, May 3.—Close: June 13.49; Sept. 13.75@13.77; Dec. 14.04@14.05; Mar. 14.28 n; 218 sales; 2 higher to 3 lower.

STOCKS AT SEVEN MARKETS

Lard stocks at seven markets rose to 209,506,914 lbs. on April 30 compared with 203,523,733 lbs. on March 31, an increase of about 6 million lbs. for the month. There was a decrease of about 11 million lbs. in meat stocks during April, occurring principally in S. P. holdings. Stores of S. P. bellies, D. S.

bellies and S. P. picnics declined during April.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee on April 30, 1940, with comparisons, as especially compiled by THE NATIONAL PROVISIONER:

	Apr. 30, 1940, lbs.	Mar. 31, 1940, lbs.	Apr. 30, 1939, lbs.
Total S. P. meats	149,001,522	137,763,406	118,511,155
Total D. S. meats	36,257,361	37,591,941	31,827,062
Other cut meats	23,680,986	26,527,314	17,578,817
Total all meats	210,939,869	221,882,721	167,917,034
P. S. lard	190,503,014	180,581,378	78,887,494
Other lard	19,003,900	22,942,355	12,004,831
Total lard	209,506,914	203,523,733	90,892,325
S. P. regular hams	18,303,975	18,550,234	13,003,428
S. P. skinned hams	59,534,460	60,023,192	46,106,238
S. P. bellies	56,811,688	61,559,223	47,045,080
S. P. picnics	14,236,399	17,312,517	11,587,799
D. S. bellies	25,904,563	27,776,770	20,900,877
D. S. fat backs	9,777,798	9,201,171	10,059,785

NATIONAL RESTAURANT WEEK

Food-loving America will be encouraged to "dine out" more frequently during National Restaurant Week, sponsored by the National Restaurant Association, which will be held from May 6 to 12. Promotion of the event will be carried on by means of special posters, streamers and similar material, in addition to newspaper advertising and spot announcements on many of the national radio programs sponsored by food concerns. Local restaurant groups will compete in staging the most successful restaurant week promotions.

APRIL MEAT REVIEW

Increased consumer demand for all classes of meat, followed by improved prices for all classes of livestock, are features of the recent and current livestock and meat trade, according to a review issued this week by the Institute of American Meat Packers.

As a result of improved consumer demand for the available supply of meat, wholesale prices of pork, beef, veal, and lamb advanced somewhat during April.

Livestock prices also advanced during this period. The increase in hog prices was especially marked as a result of reduced marketings. Hog prices declined somewhat, however, toward the close of the month as marketings expanded. Prices of other classes of livestock declined as the month closed.

Marketings of each class of livestock during April were somewhat greater than the average number marketed during the same month a year ago, and, with the exception of hogs, marketings also were greater than the average number marketed during the five-year period, 1929-33, according to estimates by the Institute.

In advance of official figures, the Institute estimates that production of pork during April was about 17 per cent greater than during the same period a year ago, although somewhat smaller than production in March, 1940. Production of beef apparently was about 15 per cent greater. There was also a slight increase in production of

veal and lamb. Aggregate production of all meat is estimated to have been from 15 to 20 per cent greater during April this year than in April a year ago. Lard production also increased substantially during the month.

CANADIAN BACON PLANS

MONTREAL—J. G. Taggart, chairman of the Canadian Bacon Board, stated last week that the board was considering what action could be taken in regard to the sharp decline in hog prices.

The chairman said he believes the British government plans to re-introduce restrictive rationing of bacon. Basic reason for the hog price decline is that Canada still has more hogs coming to market and larger bacon supplies than the British contract will absorb.

Mr. Taggart said that he understood the British government's reasons for not increasing its purchases of Canadian bacon at this time are:

- 1.—Britain has large quantities of bacon in store.
- 2.—British and Irish bacon production is increasing.
- 3.—Bacon from Holland is being sold to Britain at an estimated landed cost of 95s a cwt., whereas the landed cost of Canadian bacon is more than 102s.
- 4.—The British Government intends to re-introduce restrictive rationing of bacon.

ONE MANUFACTURING STANDARD INSURES YOUR VALVES AND FITTINGS

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CHICAGO PROVISION STOCKS

Stocks of meat and lard on hand in Chicago on April 30:

	Apr. 30, 1940	Mar. 31, 1940	Apr. 30, 1939
All barreled			
pork	10,655	11,274	12,647
P. S. lard, made since Jan. 1, '40			
lbs.	110,789,515	99,825,987	36,903,444
P. S. lard, made Oct. 1, '39 to Jan. 1, '40	54,609,712	55,264,738	10,481,978
P. S. lard, made previous to Oct. 1, '39	7,477,416	7,580,271	10,241,244
Other lard	6,285,336	7,175,696	4,948,376
Total lard	179,161,979	169,846,692	71,575,042
D. S. cl. bellies, contract	4,215,288	5,067,689	
D. S. cl. bellies, other	5,349,094	5,369,910	7,154,621
Total D. S. cl. bellies	9,564,382	10,437,599	
D. S. rib bellies, made since Oct. 1, '39	962,305	1,114,899	494,200
D. S. sh. fat			
backs, lbs.	3,060,055	2,824,332	2,780,967
S. P. hams, lbs.	8,210,424	8,959,588	5,484,198
S. P. skinned hams, lbs.	30,051,314	30,516,825	22,820,406
S. P. bellies, lbs.	26,307,075	27,842,318	20,648,494
S. P. picnics			
S. P. Boston shoulders, lbs.	7,956,551	9,605,743	5,404,387
Other cuts of meats, lbs.	8,291,859	9,613,019	8,325,467
Total cut meats, lbs.	94,423,965	100,913,818	73,062,740

NEW SWIFT SAUSAGE PACKAGE

Colorful in bright red plaid with blue lettering on a white background, a special package has been devised by Swift & Company for the recently developed dinner-size Brookfield pure pork sausage—the sausage with skins tendered with the juice of fresh pineapples.

National use of the new package began late in April, according to L. O. Alkire, head of the company's general sausage department. National distribution of the dinner-size sausage started last February with advertising in magazines, newspapers and radio.

FLASHES ON SUPPLIERS

CELLULOID CORP.—Celluloid Corp., founder of the plastics industry, announces removal of its New York City headquarters to 180 Madison ave. at 34th st. In addition to sales and credit offices, the new quarters include a showroom portraying developments in plastics over a period of 70 years. The company points out that its original product, celluloid, is now being generally replaced by Lumarith, the cellulose acetate plastic. Lumarith Protectoid, the company's transparent packaging material, is produced from the same basic materials.

AFRAL CORP.—Afral Corp. announces the appointment of R. W. Morris as field supervisor for all territories east of the Rocky Mountains. The Chicago district and vicinity have been placed under direction of Charles Nichols, who "won his spurs" in the curing and seasoning field early in his career. Headquartering in St. Louis, Mo., "Bernie" Roehm will service Missouri, Kansas, Illinois, Indiana and Iowa for Afral. The latter's experience in this field has been gained both in this coun-

try and abroad. Afral's products and services are being capably handled in the South by Stewart & Co., New Orleans, under direction of C. Stewart. A new addition to the organization is R. K. Kurze, who has been appointed general manager. Formerly vice president of the St. Louis Coffee and Spice Mills, catering largely to the sausage manufacturing industry, Mr. Kurze has been active in cutting shrink in curing.

CHECKING SAUSAGE COSTS

What profit do you make on franks? "Sausage and Meat Specialties," THE NATIONAL PROVISIONER's new book, will tell you how to find out.

MARCH MEAT CONSUMPTION

Federally inspected meats available for consumption in March, 1940:

	Total consumption, lbs.	Per capita, lbs.
BEEF AND VEAL		
March, 1940	425,391,000	3.23
March, 1939	450,188,000	3.44
PORK (INC. LARD)		
March, 1940	650,010,000	4.93
March, 1939	550,289,000	4.20
LAMB AND MUTTON		
March, 1940	54,871,000	.42
March, 1939	63,777,000	.49
TOTAL		
March, 1940	1,130,272,000	8.56
March, 1939	1,064,254,000	8.13
LARD		
March, 1940	96,169,000	.73
March, 1939	73,314,000	.56

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New Packaging Processes of Interest to Meat Industry

NEW processes in packaging, reviewed at the recent tenth annual packaging show by A. Q. Maisel, editor of *Modern Packaging*, and D. S. Hopping, director of sales for the packaging division of Celluloid Corp., included two developments of interest to meat packers. These were the stero-vac and cry-o-vac processes.

Stero-vac is a new canning process which affords a very high degree of flavor preservation and permits processing on a 30-second cycle. In certain fields, it is said to offer substantial possibilities for more economical production and improvement of product.

Can Has Valve

Top of stero-vac can contains a metal and rubber structure which forms a valve. Inside the valve is a metal disc with scalloped edges, permitting free passage of steam. After steam has been injected into the can for 30 seconds, the valve is sealed by a crimping device which firmly presses the disc against the rubber sealing compound.

Specially constructed rotary machines carry out the cooking and sterilization process. An optional vacuum

cycle is available for certain types of food. The complete cycle of rotation, which offers the packer the basic advantages and economies of continuous processing, can be synchronized with can filling and capping equipment on one hand, and with case sealing on the other.

The cry-o-vac process represents an attempt to achieve an air-tight, moisture-proof and moisture vapor-proof package for the quick freezing industry. Previous packages for quick frozen foods were made from sheet material, heat sealed to form a suitable moisture-tight enclosure.

Working on the assumption that seams are a potential weak point, the inventors of this process sought to develop a seamless package in the form of a latex rubber sac which could be vacuumized and sealed at the mouth to reduce dehydration. As supplied to the food packer, the cry-o-vac bag is substantially smaller than the object it will enclose. When not distended, the sac is opaque and of a typical amber rubber color.

In use, the wide mouth of the sac is stretched over vacuumizing can, which



PREM OFFERED NATIONALLY

Swift & Company's new sugar-cured, all pork product, Prem, has completed distribution tests and is now being sold on a national scale. Back of 12-oz. container carries illustrations and Martha Logan recipes.

draws sac within when air is exhausted. The vacuum draws the bag downward until it lines the walls of vacuum can. Once stretched in this manner, bag retains its enlarged size until heat is applied at a later stage in the process. The fowl or other food to be packed is placed in the distended sac and product and sac are removed as a unit, the sac having become transparent in stretching.

Bag is then brought to vacuumizing nozzle which exhausts air from within the container, and mouth is clasped by heat-sealing nozzle. Immersion in warm water removes any remaining wrinkles, causing bag to shrink tightly around object. The process may be applied to packaging very large and irregularly shaped cuts of meat, or even an entire carcass. In the latter case, an electrically heated air blast is used to shrink the sac around the carcass.



....and 7 Reasons Why!

1. **SPRAY NOZZLES** . . of bronze, self cleaning type. No coils or fins to defrost—no loss of efficiency through frost insulation—no impeded air flow.
2. **CLUTCH FOR EASY STARTING** . . disconnects mechanism from motor.
3. **BALL AND ROLLER BEARINGS THROUGHOUT** . . minimum wear, minimum attention, minimum friction loss.
4. **HEAVY DUTY PUMP** . . bronze fitted, self priming, roller bearing equipped, centrifugal type, sealed at factory and requires no attention.
5. **EXTRA CAPACITY FAN** . . 8" double Squirrel Cage type, completely recirculates air in 24-ft. trailer every 60 seconds or less.
6. **DEPENDABLE ENGINE** . . 1 H. P., 4 cycle, standard make, fitted with special clutch. Plenty of reserve power.
7. **SMALL FLOOR SPACE YET AMPLE ICE CAPACITY** . . needs only 16"x42"—chamber of copper bearing steel, hot dipped galvanized after fabrication, holds 600 lbs. of ice.

WRITE FOR COMPLETE FACTS

DROMGOLD and GLENN

1420 McCormick Bldg.
Chicago, Ill.

**POSITIVE
REFRIGERATION
PROTECTION
FOR YOUR
MEAT
SHIPMENTS**

S.S.S. MEETING FOR SALESMEN

A midwestern sausage manufacturer reports an innovation in conducting meetings for his 100 driver-salesmen which has shown material results in reducing traffic accidents.

Evening meetings are held each month for the specific purpose of discussing Sales, Safety and Secrets. Each meeting lasts about one and one-half hours. The first half-hour is devoted to bread-and-butter discussions of general interest.

The second 30-minute session is a review of accidents and near-accidents and methods of accident prevention. The final period is largely in the nature of a good-of-the-order session in which pet peeves, suggestions, a short film skit or some surprise stunt are introduced. Refreshments close the meetings.

Since the program was started about a year ago the fleet has operated 1,750,000 miles with an accident frequency ratio of less than 1.5 compared with a rate of 3.49 during the same period a year earlier.

**YOUR GRACIOUS HOST
FROM COAST TO COAST**



The Gotham



The Drake

The Blackstone



The Town house



Bellevue Biltmore

A.S. KIRKEBY, Managing Director

**KIRKEBY
HOTELS**

Meat Board Sees Rise of Interest in Lard

A RISING tide of interest in lard in recent months gives every indication of paving the way for a greater use of lard in American kitchens and, in the long run, should prove of direct benefit to the nation's livestock and meat industry, according to the National Live Stock and Meat Board.

On every hand, the Board declares, there is evidence that people are giving more attention to lard. This is indicated by the flood of requests for information about lard, for lard literature, and other material being received daily. Retail meat dealers and meat packing companies are making use of lard posters and other display material to help push lard sales. County agricultural agents are using lard recipe folders and other helps in community projects, 4-H club meetings and in other ways.

Home demonstration agents are stressing the importance of lard in their women's meetings and on achievement day programs. Food shows in which prizes are awarded for the best cakes made with lard are being held. Animal husbandry departments of colleges and universities, in addition to using lard literature, are asking for lard radio talks for presentation.

Putting Lard in Spotlight

The National Swine Growers' Association, the American Pork Producers, Associated, state swine growers associations, swine record associations, swine publications, market papers, meat trade publications, and the farm press are all playing an important part in putting lard in the spotlight.

Tremendous interest has been aroused in lard week programs such as those staged recently in Austin, Minn., Springfield, Ill., and Champaign, Ill., according to the Board, and as a result, similar lard events are being planned in other cities. Lard cooking schools are being sponsored by extension workers and commercial concerns in various communities of the Corn Belt.

The Board stresses the fact that the present lard situation justifies all possible effort to stimulate a greater use of the product. With heavy hog marketings in recent months, lard has been piling up in storage, while lard exports have been dwindling. During the past few years, only about 9 per cent of the lard produced in this country has been exported, as compared with 37 per cent of the annual output in preceding years.

LIVER PRODUCTS

In Volume 3 of THE NATIONAL PROVISIONER's packers' encyclopedia, "Sausage and Meat Specialties," tested and proved formulas for the manufacture of liver products are presented.



Installing
MONTGOMERY
"CROSS-OVER" BRIDGES

Wherever packers have installed MONTGOMERY "CROSS-OVER" BRIDGES, they have saved valuable minutes formerly wasted in traffic tie-ups between loading docks over railway tracks.

At the same time, MONTGOMERY "CROSS-OVER" BRIDGES, operating automatically, add to plant safety. There is no need for employees to venture on tracks. Hand operated windlasses and cumbersome drawbridges are eliminated. Injuries caused by broken cables and faulty mechanism are greatly reduced.

It takes less than a minute to lower a MONTGOMERY "CROSS-OVER" BRIDGE after a freight car leaves the dock. The bridge can be lifted in an equally short time.

Write for folder giving complete details!

montgomery
Elevator Company

*Manufacturers of all types of
Industrial Elevators*

**HOME OFFICE AND FACTORY
MOLINE, ILLINOIS**

Branch Offices and Agents in Principal Cities

Personalities and Events

(Continued from page 25.)

Okl., has been purchased by T. W. Montgomery, formerly of the Wickham Packing Co., Sapulpa, Okla., Leonard Jackson and F. L. Gifford. The men are operating the company as a partnership.

Inventories of Burns & Co., Ltd., Canadian meat packers, which were shown at \$4,794,091 at close of the last fiscal year, have been materially reduced, John Burns, president, stated at the annual stockholders' meeting. He explained that most of the inventory represented goods exported on consignment which have since been paid for.

Sixty-five students of home economics at Oregon State College recently were shown through the North Portland, Ore., plant of Swift & Company. Many schools in the Northwest are reported to be including such visits in their regular courses.

C. H. Romeiser, provision department, Wilson & Co., Chicago, returned this week after spending a week in Boston, New York and Philadelphia.

The D. E. Nebergall Meat Co., Albany, Ore., has completed a four-story addition to its modern packing plant.

Vernon Packing Co., Vernon, Texas, is building an addition to its plant and will adopt government inspection. Fay Eggleston, president of the company, has entrusted architectural supervision to Carl F. Schloemann of St. Louis.

Construction is under way on altera-

tions and additions to the plant of Wilsil, Limited, Montreal, Canada, at an estimated cost of about \$21,000. A new cold storage plant is included in the program.

Carstens Packing Co. is planning to construct a new abattoir and canning unit at its Spokane, Wash. plant, according to H. A. Mady, president. It is reported that 25,000 pieces of a new type glazed tile will be used in the new canning unit. With this unit and other improvements, it will be the only meat products canning plant of its kind on the West coast, according to Mr. Mady.

Schlesser Bros. Packing Co., Kenton, Ore., is constructing new, up-to-date livestock holding pens adjacent to its plant.

MARCH MARGARINE TAX

Taxes paid on oleomargarine during March, 1940 and 1939, according to the report of the U. S. Bureau of Internal Revenue, were as follows:

	1940	1939
Excise taxes	\$69,261.22	\$72,204.05
Special taxes	16,635.51	10,601.72
Total	\$79,896.73	\$82,805.77

Quantity of product on which tax was paid during March, 1940, totaled 28,468 lbs. of colored margarine and 26,565,368 lbs. of uncolored; during March, 1939, tax was paid on 29,434 lbs. of colored and on 27,698,420 lbs. of uncolored margarine.

New Trade Literature

Refrigeration Units (NL 750)—A set of four, four-to-eight page folders picturing, describing, and giving full specifications on refrigeration compressors, units of from 75 to 125 h.p., steam-jet vacuum units, and low-pressure units. These folders are full of information.—Worthington Pump and Machinery Corp.

Packaging Ideas (NL 742)—"Close-ups of Successful Corrugated Boxes," a portfolio of outstanding packages. Each package handled as a specific case study with full description of type, size, design, and use accompanying a two or three-color illustration. Each example is on a separate full page insert, inserts fitting into pockets of the portfolio.—Hinde & Dauch Paper Co.

Centrifugal Pumps (NL 743)—A four-page folder illustrating and describing monobloc centrifugal pumps. Gives full specifications.—Worthington Pump and Machinery Corp.

Cold Storage Insulation (NL 749)—A comprehensive 16-page manual on use of insulating "wool" in construction or remodeling of all types of buildings. Cross sectional drawings show 14 methods of installation, tables supply insulating value of various materials, and the method of figuring heat loss is explained. Uses and advantages of shredded wood bark, or "wool," are discussed.—Pacific Lumber Co.

Squirrel Cage Motors (NL 753)—Polyphase, squirrel cage motors, of the sleeve and ball bearing types in sizes up to 150 h.p. are described in a four-page folder which shows the tests to which these motors are subjected before leaving the factory.—Howell Electric Motors Co.

"V" Belt Drive Blower (NL 760)—Developed to meet a specific need for a combined unit, the "V" belt drive unit is described as adapted to installations where a direct-connected blower is not desired. Units are available in wheel diameters ranging from 12½ to 25 in.—Autovent Fan and Blower Co.

Ice Breaker Machines (NL 761)—Twelve-page illustrated bulletin presents ice breaking machines of various types and sizes, ranging from small hand models to large plant machines. Specifications are given for each machine.—Gifford-Wood Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(5-4-40)

Editor THE NATIONAL PROVISIONER:
Please send, without obligation, publications listed below. (Give key number only):

Nos.
Name.....
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JOURDAN'S patented circulating, percolating cooking action guarantees exclusive results!



Manufactured under Patents: No. 1,690,449 (Nov. 6, 1928), No. 1,921,231 (Aug. 8, 1933). Other Pats. Pend.

The new JOURDAN PROCESS COOKER delivers a superior product in every respect, operates with greater economy, offers substantial savings in shrink and speeds up production! The JOURDAN incorporates the most modern, up-to-the-minute sausage cooking methods known to the industry, at no extra cost! Sausage is cooked and colored in a single automatic operation without handling! The JOURDAN delivers clean, attractive, uniform products always! Protect your sausage investment by switching now from the obsolete steam box or cooking vat to the modern JOURDAN Process Cooker. Inquiries invited, no obligation.

JOURDAN PROCESS COOKER CO.

814-832 West 20th Street • Chicago, Illinois
Western Office: 3223 San Leandro Street, Oakland, California

Designed to **SAVE MONEY** **FOR PACKERS!**

This MET•L•WOOD Body is structurally stronger, lighter in weight, is built to give uniformly high efficiency throughout its long life. Unique construction permits increased payloads without increasing total loaded truck weight, cuts truck operating costs, gives longer body life. Write for details!

- A Real advance in refrigerated body construction
- Available only from Met•L•Wood
- Body faced with genuine panels combining the protection of metal, the extra insulation of wood backing, and structural advantages of both materials!
- Send today for complete particulars.



Silvercel Insulation, applied by exclusive Met•L•Wood methods, gives unusual efficiency, Insulating efficiency is uniform throughout life of truck—never deteriorates due to moisture infiltration. Gives full efficiency of equivalent thickness of cork, with substantial savings in weight.

MET•L•WOOD CORP.

6755 W. 65th St., Chicago, Illinois



You Can't Sell Shrinkage .. BUT YOU CAN REDUCE IT



with

"Buffalo" **UNIT COOLERS**

One of the most valuable services which Buffalo Unit Coolers are rendering to meat packers in their cold storage rooms is the reduction of shrinkage to an absolute minimum. Tests have been made indicating that this advantage alone often justifies the cost of changing your refrigeration system from the more obsolete brine pipe arrangement to the modern Buffalo Unit Cooler method.

If you are interested in reducing your shrinkage and maintaining the right humidity and temperatures in your cold storage rooms, write today for complete information on Buffalo Industrial Unit Coolers.

BUFFALO FORGE COMPANY

468 Broadway

Buffalo, N. Y.

Branch Engineering Offices in Principal Cities
Canadian Blower & Forge Co., Ltd., Kitchener, Ont.

Proper Laundering Prolongs Life of Plant Work Clothes

By T. J. MANNING*

THE high cost of replacing employees' uniforms and work garments, frocks, towels, shroud cloths and other fabrics is an annoyance to packers. Despite care in purchasing



T. J. MANNING

garments of good materials and workmanship, their useful life is not as long as many packers think may reasonably be expected. More care on the part of employees to prevent garment damage—a subject beyond the scope of this article—would be helpful in prolonging garment life, and, in view of the fact that many

complaints come from packers who operate plant laundries, it may be suspected that methods in this latter department are responsible for much of the fabric damage.

We who have occasion to get into many meat plant laundries know that the processing methods used leave much to be desired in many instances. Careless management and incorrect formulae result in large preventable losses. Too many meat plant laundries are operated without sufficient knowledge of the requirements to turn out clean product without damage. The fault, of course, is the packer's because he does not see to it that those in charge of the department are properly instructed.

Causes of Garment Damage

Normal usage is not the important wear and deterioration factor, despite generally held opinions to the contrary. Hypochlorite and alkalis at high temperatures will weaken fabrics. These chemicals are useful in laundry work, but they must be used with discretion and an appreciation of their effect on fabrics under all conditions. The character of the fabric and the substances and materials with which they are soiled largely determine the treatment that must be applied to return garments to their original white, fresh conditions without damage. There are numerous meat plant laundries in which all garments and fabrics are given the same treatment. Under such conditions, of course, all materials are subjected to that washing formula required to properly launder the dirtiest articles. Each batch of laundry should be sorted into lots and individual treatment prescribed for each lot. In some meat plant laun-

*Consultant on packinghouse and industrial cleaning problems.

dries there is not even a thermometer to measure the temperature of the water.

The "break" is one of the most important steps in the laundering operation, but it is considered to be nothing more than a cold water rinse in many packinghouse laundries. The packer gives much thought to the purchase of garments and textiles used in his plant. Purchasing procedure and policy are important, but it is just as necessary to preserve the garments. In the "break," the first step in the washing formula, albumens, proteins and grease are either removed or put in condition to be removed in subsequent operations. If the "break" is not done properly these materials are coagulated or "set" in the fabric and cannot be subsequently removed; such goods have a gray color. Hypochlorite (bleach) in an excessive amount is then required to obtain the desired color. A harsh feel, evidence of fiber deterioration, results.

Temperature of the "Break"

A cold "break" is frequently used in meat plant laundries. The temperature of the water in this first operation should be from 70 to 100 degs. F. It should never exceed 100 degs., however. The washer should be about one-half full of water and should be operated from 5 to 10 minutes. These conditions are essential for proper results on meat plant garments.

Subsequent operations are determined by the nature of the garments and their condition. In some of these operations detergents are required. The manner in which they are used and the quantity required are governed by the conditions, including the condition of the garments and the amount and character of the foreign matter to be removed.

Washing fabrics impregnated with the substances which soil meat plant garments is an exacting operation if damage to the materials is to be prevented and the strength of the fabrics preserved. In other words, good judgment and an understanding of the effects of the various times, temperatures, detergents and reagents used are required. Careful training of the washman is therefore important.

Packers sometimes seek the advice of commercial laundrymen in an effort to solve their laundry problems and the results are seldom satisfactory. The commercial laundryowner is not interested in seeing the packinghouse laundry turn out satisfactory work.

EDITOR'S NOTE.—In articles which will appear in THE NATIONAL PROVISIONER from time to time further information will be given on meat plant laundry methods and on other packinghouse cleaning problems.

Visking Campaign Brings Rise in Cold Cut Sales

PROGRESSIVE packers report a large increase in sales of cold cuts to retailers following the announcement of its big national advertising campaign, says the Visking Corp. The campaign features nine popular prepared, ready-to-serve meats. These are cooked salami, boneless smoked ham, boiled ham, Canadian style bacon, skinless frankfurts, pressed ham, meat loaf, bologna and cottage butts.

The Visking full page, full color advertisement in the May 6 issue of *Life* magazine carried a sales message on these nine meat items to more than 19,000,000 people in the United States. It urged housewives to ask for these products by their favorite brand name and to be sure they get what they ask for by looking for the packer's brand name on the Visking casing.

The advertising is being carried to the point of sale through newspaper tie-in advertisements, radio commercials and attractive displays furnished to the dealers.

Packers, eager to cash in on this campaign, are reported to have broadened production to include all nine of the products being featured and put in clear, sparkling casings which carry their brand name. Retailers who formerly carried only a few of the cold cut items are also reported to be placing orders for all nine products to take advantage of the consumer demand created by the national advertising and local publicity.

One Dealer's Experience

Meanwhile, proof of the effectiveness of the nine-product plan has been demonstrated by a medium size retailer in an Ohio town. His store is in an average-to-fair neighborhood, part white collar and part rooming house trade. His average traffic is about 145 customers a day, with 175 on Saturday. His sausage and lunch meat volume ran around 175 lbs. a week.

This dealer put in the nine-product plan display material to see if it would help his business. Although he had only seven of the nine items featured, he used ribbons from the display to those seven special products.

The display was placed in the middle of his 10-ft. case and the seven sausage items were arranged along the glass line. Nine-product price tags were placed on each of the items. This display remained in use for one week and an accurate check was kept on sales of the seven products featured. Records for the preceding week gave the comparison. Here are the results:

The dealer had an average sales increase of 45 per cent on the featured products. He obtained business on two items never carried before. There were no price reductions to stimulate interest in the products offered.



Low Temperatures, Lower Delivery Costs with WARNSMAN Refrigerator Bodies

WARNSMAN mechanically refrigerated truck bodies are dry, sanitary, maintain uniformly low

temperatures! Modern design, stronger construction and built-in economy of these popular trucks fits them particularly for the rigid requirements of the Meat Packing Industry. Highly efficient operation and more ton-miles per dollar answer the demands of every Meat Packer . . . WARNSMAN offers safer, more dependable service; delivers perishable foods while fresh regardless of outside temperatures. Better service will save you money, boost your profits! Write today for complete details of this modern refrigerator body; a WARNSMAN will pay you dividends!

THE WARNSMAN-FORTNEY BODY COMPANY

4413 TRAIN AVENUE

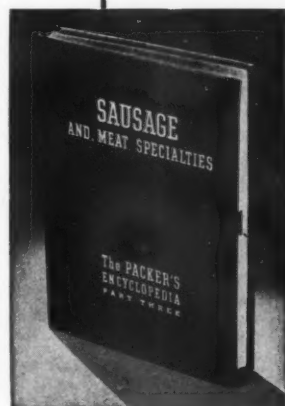
Transport Refrigeration Engineers

CLEVELAND, OHIO

SAUSAGE PROBLEMS?

Here's Your Answer!

"SAUSAGE and MEAT SPECIALTIES"



The first book of its kind on these important subjects. Sausage manufacturers and sausagemakers are applying it to their daily operations, and prominent educators in agricultural colleges have adopted it as a text book. Modern authentic sausage practices, tested and proven sausage formulas, recommendations for manufacturing and operating procedure and plant layout suggestions highlight the subjects covered in this outstanding volume. Order your copy today . . . price \$5.00, postpaid.

THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago, Illinois

Solvay Nitrite of Soda is
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SOLVAY SALES CORPORATION
Alkalies and Chemical Products Manufactured by The Solvay Process Company
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BRANCH SALES OFFICES:

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Detroit		New Orleans		New York
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READY NOW IN PERMANENT FORM!

The First Thirty-Seven Lessons in **THE NATIONAL PROVISIONER'S**

School of Refrigeration

Almost simultaneously with the appearance of the first article under the general head of "The National Provisioner's School of Refrigeration" in July, 1938, letters of commendation were received from packers, superintendents, master mechanics and engineers in all sections of the country. The course had hardly gotten under way before requests for reprints began to come in. These have continued in increasing numbers.

"Volume 1, Meat Plant Refrigeration and Air Conditioning" is THE NATIONAL PROVISIONER'S answer to this demand. The author of the articles and the man who revised the first thirty-seven lessons in the course is a meat plant engineer—an expert in packinghouse refrigerating problems.

The articles in this new volume appear in lesson form and are designed to enable those interested in meat plant operation, as well as refrigeration, to acquire a practical working knowledge of this basic subject as well as fundamental information essential to the worker who has ambitions beyond his present job.

This first edition is limited. Fill out the coupon and mail in your order today. Price postpaid, \$1.50.

MEAT PLANT REFRIGERATION AND AIR CONDITIONING

Volume 1

Gives you the first thirty-seven lessons in "The National Provisioner's School of Refrigeration," revised to date by the author, in permanent book form.

The volume is indexed in such a manner as to permit ready reference to the many ramifications of any subject covered in the articles. As an example, this is the way the index treats the subject of "Heat."

	Page No.
HEAT	3
conduction of.....	7
conversion of.....	7
cubic foot of.....	7
generated in cooler.....	6
how it is measured.....	4
mechanical equivalent of.....	8
radiation of.....	7
removal during chilling.....	8
transfer of.....	7

The contents of "Meat Plant Refrigeration and Air Conditioning" are the first ever prepared on refrigeration from the packinghouse angle

THE NATIONAL PROVISIONER, 407 SO. DEARBORN ST., CHICAGO, ILL.

Please mail as soon as off the press copies of "Meat Plant Refrigeration and Air Conditioning" at \$1.50 per copy to

Name _____ Firm _____

Address _____ **City** _____ **State** _____

SOUTHERN LIVESTOCK RATES

Proposed all rail and motor-rail freight rates on livestock to and from the South, in some cases higher than present rates, have been suspended by the Interstate Commerce Commission in I. and S. 4779, 4780, 4781 and 4782, following requests for suspension by southern stock yards, livestock associations, East Tennessee Packing Co., Swift & Company and Eastern Meat Packers Association. Proceedings are expected to involve every livestock rate to and from the South and will be of much interest to packers.

Schedules suspended in one case proposed to cancel through rates on livestock from and to points in central, Illinois, western and southwestern trunk line territory to and from points in southern territory, substituting combination rates, while in the other it had been proposed that rates from southern points to trunk line and New England territory be increased.

U. S. CHAMBER CONVENES

The effect of the European war on the world trade of the United States was one of the important topics considered at the twenty-eighth annual meeting of the Chamber of Commerce of the United States at Washington, D. C., on April 29, May 1 and May 2. General meetings

of the conference were presided over by W. Gibson Carey, jr., head of the organization and president of Yale & Towne Mfg. Co.

Other subjects discussed included the future of transportation, industrial relations, relation of government to natural resources, unemployment and the consumer movement. H. W. Prentiss, jr., president, Armstrong Cork Co., spoke on "An Employer Looks at Unemployment." Charles E. Wilson, General Electric Co. president, delivered an address on "Progressive American Industry."

SPICE TRADE CONVENTION

Thirty-fourth annual meeting of the American Spice Trade Association will be held at Hotel Astor, New York City, on May 6, 7 and 8. The convention will begin with a meeting on the floor of the New York Produce Exchange, where the opening of the pepper market will be observed, and will close with the annual banquet and dinner dance on May 8 at the Astor.

Special sectional meetings of the grinders', brokers' and dealers' sections are to be staged on the second day of the convention. John Max Weyer is chairman of the committee arranging the "Spice for Flavor" banquet which will terminate the convention activities. Prominent food writers will be guests at the dinner.

DANISH FEED AND LIVESTOCK

This summer's grain crop in Denmark probably will be smaller than normal because of the severe winter just past, the U. S. Department of Agriculture reports. This will add to the shortage of feed, practically all imports of which appear now to be shut off. Feed on hand apparently will be sufficient to carry the Danish livestock industry only to about the end of October.

Denmark has been accustomed to ship quantities of bacon, butter and eggs to England. In recent years she has supplied about half of all the United Kingdom's imports of cured pork, about 400,000,000 lbs. annually; about 25 per cent of the butter imports, or 250,000,000 lbs. annually, and about half the egg imports, around 100,000,000 dozen yearly. German occupation of Denmark has entirely cut off the flow of supplies to England, but the English blockade has cut off feed.

This occupation also holds serious consequences for Denmark's livestock industry. Because of the difficulty in obtaining imported feeds, and Germany's need for food, the cable says that within the next several months almost half of the 3,000,000 hogs in Denmark, prior to German occupation, may be exported to Germany. Although there has been no extraordinary livestock slaughtering to date, it is estimated that 15 to 20 per cent of the cattle will be killed within the three months.

EARLY & MOOR INC.

Sausage Casing Specialists

MANUFACTURERS EXPORTERS IMPORTERS

BOSTON, MASS.

"The Skins You Love to Stuff"

All Weights, All Shapes, All Sizes

WYNANTSKILL offers a stockinette to fit every stockinette need. Every weight, size and shape of Beef, Ham, Sheep, Lamb, Bacon, Frank and Calf Bags are immediately available! Ask for samples! Try Wynantskill towels, mops and polishing cloths for extra satisfaction.

WYNANTSKILL MFG. CO.

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IT'S THE "GOOD OLD-FASHIONED FLAVOR" THAT SELLS SAUSAGE

Taste varies in different parts of the country. The secret of success is to flavor your meat specialties to please the taste of people in your locality. Rely on our experience to prepare seasoning formulas that click with your customers. Let us consult with you to develop products that taste better . . . and sell better. Write us!



H. J. MAYER & SONS CO.

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NO

PITH, NO FIBRE!

Cream of Spice Seasonings dissolve completely because all pith, fibre, and foreign matter is removed. Only the finest ingredients that definitely contribute to the high quality standard of STANGE Products are used in this flavorful and uniform seasoning. Start using C. O. S. at once. Write for generous free samples!

WM. J. STANGE CO.

2536-40 W. MONROE ST., CHICAGO

Western Branches: 923 E. 3rd St., Los Angeles; 1250 Sansome St., San Francisco. In Canada: J. H. Stafford Industries, Ltd., 24 Hayter St., Toronto, Ont.



Warm Air

for greater economy. Leading packers recommend it! Four standard sizes fit all needs. Write!

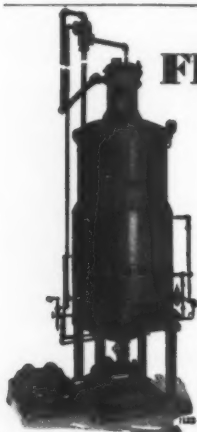
THEURER WAGON WORKS, Inc.

New York, N. Y. • North Bergen, N. J.

Builders of Commercial Insulated and Refrigerated Bodies

THE MODERN METHOD OF TRUCK COOLING

The new THEURER ICEFIN unit operates on the *dependable* forced-circulation principle — insures total absence of hot spots in body. Highly efficient and operates off of truck battery for greater economy. Leading packers recommend it! Four standard sizes fit all needs. Write!



The New FRENCH COOKER

Interests You Because
IT OUTLASTS OTHER TYPES
REDUCES ODORS
COOKS QUICKLY,
EFFICIENTLY
OPERATES MORE EASILY
IS STURDILY BUILT

We invite your inquiries

The French Oil Mill Machinery Company

Piqua

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The Stockinette Trend is to CAHN!

Packers that seek better shaped, better colored, faster selling hams invariably switch to CAHN STOCKINETTES. If you aren't entirely satisfied, try Cahn the next time you order!

Fred C. Cahn

222 WEST ADAMS ST., CHICAGO, ILLINOIS
Selling Agent: THE ADLER COMPANY, CINCINNATI



For Better Manufactured MEAT PRODUCTS

include

DAIRYLEA DRIED SKIM MILK

Available in Northeastern Territory only

DAIRYMEN'S LEAGUE CO-OP. ASSN. INC.
11 WEST 42nd ST., NEW YORK, N. Y.

Calling all Sausages!

STATION USW Brings You A Spot News Broadcast...

Listen to Mr. WELDO, United's wiry little man, broadcasting right from the "moldside." United's Stainless Steel Sausage Mold leaves nothing to chance when it comes to sanitation... think of the importance of sanitation in the meat industry and then you'll see that United is the buy for '40. BEST & DONOVAN, Rep. for Chicago

UNITED STEEL & WIRE COMPANY

Reprints of Articles on
Efficiency in the Meat Plant,
Operating Costs
and Accounting Methods

Published in

THE NATIONAL PROVISIONER

may solve the problems that are vexing you. Write today for list and prices.

NEW EQUIPMENT *and Supplies*

Controlled Truck Refrigeration

By ROGER SPRAGUE and
JAMES P. GOGGINS*

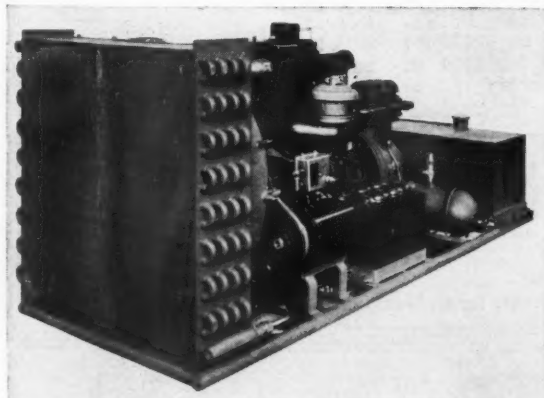
Fully automatic, self-powered, controlled truck refrigerating systems are standard equipment with most of the larger Mountain and Pacific states truck lines. Many shippers now demand that their products be hauled only in trucks having controlled refrigeration.

The Baker mechanical truck refrigerating system is an important development in mobile transport refrigeration. It is a self-contained and a completely automatic controlled system and is independent of outside power sources. It provides uniform temperatures for any perishable food with temperatures from zero degs. F. up, regardless of weather conditions.

An outstanding advantage of the Baker controlled refrigeration unit lies in the fact that it may be operated for long periods without defrosting evaporator coils.

The system has two parts—power unit and cooling unit. Power unit consists of:

- 1.—A 4-cylinder, air-cooled gasoline engine.
- 2.—Twin-cylinder, vertical Baker Freon or methyl chloride compressor.
- 3.—Four-pass air condenser with enclosed propeller type fan.
- 4.—Liquid receiver.
- 5.—Direct current generator.
- 6.—Heavy duty storage battery.
- 7.—Control panel.



All of this equipment is mounted on a steel frame supported on eight rubber vibration dampeners.

Engine is furnished with either bat-

*Baker Ice Machine Co., Omaha, Neb.

tery or magneto ignition. Other features include a 12-volt starter and 12-volt, 30-ampere ammeter, vacuum-operated choke, adjustable centrifugal governor, fuel pump, circuit controller to prevent backfire, oil bath air maze, and electrical pre-heating carburetor to provide easy starting in cold weather.

Engine is direct-connected to compressor and connected by V-belts to generator and condenser fan.

Outstanding features of compressor include: Semi-steel cylinder block with cylinders, crank-case and manifold cast integral to insure lifetime alignment;

COOLING UNIT

Unit is enclosed in galvanized steel housing. It consists of two coils of copper tubing and a large centrifugal blower. The blower is driven either by a separate electric motor or from engine of power unit by V-belt.

double trunk type, semi-steel pistons, each fitted with highest grade compression and oil wiping rings; heavy duty type Timken roller crankshaft bearings; Nickelite connecting rod bearings; honed cylinders; and balanced type bellows shaft seal, insuring perfect seal with minimum friction.

Since the compressor is the heart of any refrigerating system, these features

POWER UNIT

Power for operation of the automatic, controlled refrigeration system is furnished by a 4-cylinder, air-cooled gasoline engine. The engine is direct-connected to the twin-cylinder compressor. It is equipped with a starter, vacuum-operated choke and has a pre-heating carburetor to provide easy starting in cold weather. Power unit is mounted on a sturdy steel frame.

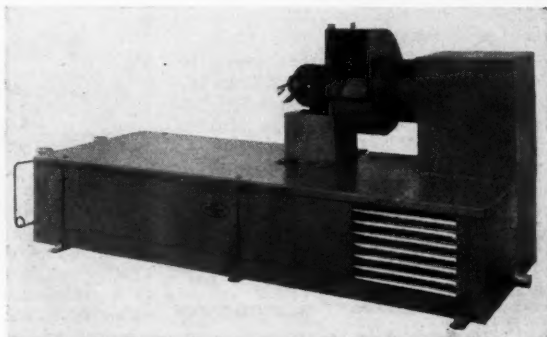
are of particular importance. They pay big dividends in the form of longer life, higher efficiency and lower operating costs.

Control panel includes relays and all

other automatic devices and connections necessary for automatic control.

Cranking limiter limits cranking period of starter to prevent running down battery and also indicates, by a visual signal, if engine fails to start. Voltage regulator controls generator output to battery. There is a relay to operate solenoid unloader valve which, together with discharge check valve, permits automatic unloading of compressor during starting.

Control panel also mounts ammeter, high and low pressure cutout, start and stop switch, and suction and discharge



service valves. Control of the system does not end here. Visible signals indicate starting and running of power unit engine or failure of engine to start, so driver is informed at all times concerning operation of system.

The cooling unit consists of two coils of copper tubing, arranged for maximum heat exchange capacity, and a large centrifugal type blower driven either by a separate electric motor or from engine of power unit by a V-belt with automatic belt adjuster. Cooling unit is enclosed in a galvanized steel housing with removable cover. Brackets are supplied for mounting unit on floor or from the ceiling.

By setting thermostat, located in engine compartment at left hand side of body, to temperature desired for the refrigerated space, controlled refrigeration may be assured whether the truck is at rest or running over hot pavement.

FLASHES ON SUPPLIERS

AMERICAN CAN CO.—American Can Co. is making extensive additions to its Jersey City, N. J., plant, at an estimated cost of \$500,000.

GENERAL ELECTRIC CO.—Board of directors of General Electric Co. have reelected Philip D. Reed chairman of the board and Charles E. Wilson president of the company.

LIVESTOCK MARKETS *Weekly Review*

FEWER CATTLE IMPORTED

March cattle imports from Canada and Mexico increased slightly over February but were far below the level of March, 1939; total inshipments for the first quarter of 1940, totaling 149,246 head, also showed a marked decline from the 271,914 head imported in the comparable period of 1939.

More heavy cattle were imported from Canada in March this year than last, probably due to the fact that 1939 imports were so heavy that the quarterly quota was exhausted early in the year. March imports of Canadian calves were smaller than in March, 1939, however, totaling 3,112 head compared with 8,172 last year.

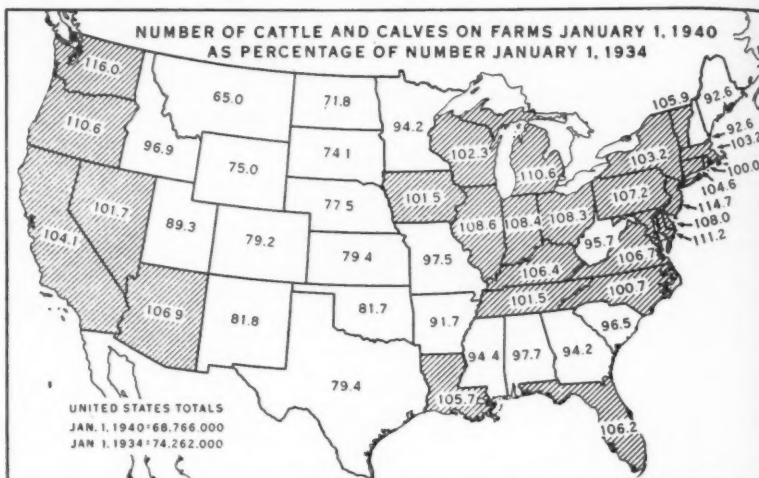
Imports from Mexico were largely in the 200- to 700-lb. classification. Inshipments of this class numbered 25,187 head against 71,213 head in March, 1939.

Imports for March and the first quarter of 1940, and comparable periods in 1939, are reported by the U. S. Agricultural Marketing Service, as follows:

	Mar., 1940	Mar., 1939	3 mos. 1940	3 mos. 1939
Canada—				
Over 700 lbs.....	8,628	78	10,441	34,832
200-700 lbs.....	203	256	685	903
Under 200 lbs.....	3,112	8,172	9,579	14,827
Total	12,003	8,506	29,685	50,662
Mexico—				
Over 700 lbs.....	63	682	13,267	27,873
200-700 lbs.....	25,187	71,213	92,222	176,140
Under 200 lbs.....	5,304	8,889	12,072	17,239
Total	30,554	80,784	119,561	221,252

CANADA'S LIVESTOCK SUPPLY

MONTREAL.—The outstanding feature of the December livestock survey for Canada is the large increase in the number of hogs on farms. An increase is also reported for cattle, but sheep numbers show a decline. The survey



SHIFTS IN CATTLE POPULATION

The map shows the sharp decline in cattle population in a number of Western states as a result of the droughts of 1934 and 1936. From January 1, 1934 to January 1, 1938 cattle numbers in the United States were reduced about 8 million head, chiefly as a result of the droughts. A large part of the increase in numbers since early 1938 has been in the Corn Belt.

forecasts record hog production and marketings in 1940. Not only is the December estimate of hogs on farms the largest recorded since the December surveys were instituted in 1931, but it also exceeds the estimates for every June except 1924. June hog numbers are normally greater than those of December.

The number of hogs on farms in Canada on December 1, 1939, was 4,769,600 head as compared with 3,568,600 on December 1, 1938. The number on June

1, 1939, was 4,294,000. Ontario led in hog population on December 1, 1939, with 1,692,200 head and Alberta was second with 1,026,800. Quebec had 849,500 head; Saskatchewan, 581,600 and Manitoba, 358,500.

The increase in hog production commenced in the summer of 1938 and additional incentive was provided by the outbreak of war in 1939.

The number of cattle on Canadian farms in December was reported at 8,224,100 head compared with 8,091,100 in December, 1938. The number in June last was 8,474,000. While the number of milk cows declined from 3,961,300 to 3,933,300 head between 1938 and 1939, other cattle increased in number from 4,129,800 to 4,290,800.

The number of sheep on farms on December 1 was 2,653,000 compared with 2,671,600 in December, 1938. The number of sheep on Canadian farms in June, 1939 was 3,366,000.



Your Guide
TO LIVESTOCK
BUYING EFFICIENCY

KENNETT-MURRAY
LIVESTOCK BUYING ORGANIZATION

Detroit, Mich. Cincinnati, O. Dayton, O. Omaha, Neb.
Indianapolis, Ind. La Fayette, Ind. Louisville, Ky.
Nashville, Tenn. Sioux City, Ia. Montgomery, Ala.

Order your Hogs from
DUNHAM AND MURPHY
Hog Buyers

St. Louis National Stock Yards Illinois

Order Buver of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture,
Agricultural Marketing Service.)

Des Moines, Ia., May 2, 1940.—At 16 concentration points and 10 packing plants in Iowa and Minnesota trading in hogs this week was only moderate to fairly active, and the general price trend downward, except for some late strength, due to prospective decreased loadings.

Current prices were mostly 15¢@25¢ under last week's close. Good to choice butchers, 180-240-lb., \$5.60@6.00; 200-240-lb., \$5.75@5.95; at yards \$5.65@5.85; 240-270-lb., \$5.55@5.85; 270-300-lb., \$5.45@5.75; 300-330-lb., \$5.35@5.65; 330-360-lb., \$5.25@5.55. Good to choice 160-180-lb., \$5.40@5.80; sows, 330-lb. down, \$4.90@5.20, mostly \$5.00@5.15; 330-400-lb., \$4.65@5.05; 400-500-lb., \$4.55@4.95.

Receipts of hogs at Corn Belt markets for week which ended with May 2, 1940:

	This week	Last week
Friday, Apr. 26.....	42,100	10,000
Saturday, Apr. 27.....	19,900	21,400
Monday, Apr. 29.....	34,300	33,100
Tuesday, Apr. 30.....	22,500	13,400
Wednesday, May 1.....	30,000	13,600
Thursday, May 2.....	23,000	26,000

NEW YORK LIVESTOCK

May 1, 1940

CATTLE:

Steers, good, 1031 lbs.....	\$ 9.65
Steers, medium.....	9.15@ 9.35
Cows, medium.....	6.25@ 7.00
Cows, cutter and common.....	5.25@ 6.00
Cows, canner.....	4.90@ 5.00
Bulls, good.....	7.00@ 7.50
Bulls, medium.....	6.25@ 6.75

CALVES:

Vealers, good and choice.....	\$10.00@12.00
Vealers, common and medium.....	7.00@ 9.50
Vealers, culls.....	5.00@ 6.00

HOGS:

Hogs, good and choice, 195-lb.....	\$6.45
Hogs, 249-lb.....	6.00
Packing sows.....	4.50

LAMBS:

Lambs.....	nominal
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Receipts of salable livestock at Jersey City public market, week of April 27:

	Cattle	Calves	Hogs*	Sheep
Salable receipts.....	2,117	1,183	513	2
Total, with direct.....	6,167	10,243	23,280	32,511
Previous week:				
Salable receipts.....	2,663	703	278	230
Total, with direct.....	7,618	12,239	27,522	34,919

*Including hogs at 41st street.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended April 27:

At 20 markets:	Cattle	Hogs	Sheep
Week ended April 27.....	171,000	337,000	286,000
Previous week.....	173,000	337,000	280,000
1939.....	187,000	390,000	342,000
1938.....	173,000	314,000	332,000
1937.....	196,000	292,000	368,000
At 11 markets:	Cattle	Hogs	Sheep
Week ended April 27.....	125,000	234,000	191,000
Previous week.....	122,000	231,000	175,000
1939.....	128,000	244,000	220,000
1938.....	119,000	178,000	172,000
1937.....	124,000	173,000	203,000
1936.....	143,000	215,000	177,000
At 7 markets:	Cattle	Hogs	Sheep
Week ended April 27.....	125,000	234,000	191,000
Previous week.....	122,000	231,000	175,000
1939.....	128,000	244,000	220,000
1938.....	119,000	178,000	172,000
1937.....	124,000	173,000	203,000
1936.....	143,000	215,000	177,000

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, May 2, 1940, as reported by U. S. Department of Agriculture, Agricultural Marketing Service.

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
Hogs (soft & oily not quoted).					
BARROWS AND GILTS:					
Good-choice:					
120-140 lbs.....	\$ 5.35@ 5.75	\$ 5.15@ 5.60	\$ 5.25@ 5.60	\$ 5.00@ 5.60	\$ 5.00@ 5.50
140-160 lbs.....	5.70@ 6.20	5.60@ 6.00	5.50@ 5.80	5.25@ 5.80	5.25@ 5.90
160-180 lbs.....	5.85@ 6.25	6.00@ 6.25	5.50@ 5.80	5.25@ 5.80	5.25@ 5.90
180-200 lbs.....	6.10@ 6.30	6.05@ 6.25	5.65@ 5.85	5.80@ 6.00	5.90@ 6.00
200-220 lbs.....	6.15@ 6.35	6.05@ 6.25	5.70@ 5.85	5.80@ 6.00	5.90@ 6.00
220-240 lbs.....	6.15@ 6.35	6.00@ 6.20	5.70@ 5.80	5.70@ 5.80	5.80@ 5.90
240-270 lbs.....	6.00@ 6.30	5.80@ 6.10	5.60@ 5.75	5.75@ 5.90	5.85@ 5.95
270-300 lbs.....	5.85@ 6.10	5.75@ 5.85	5.60@ 5.65	5.65@ 5.85	5.50@ 5.80
300-330 lbs.....	5.75@ 5.95	5.65@ 5.75	5.50@ 5.60	5.60@ 5.75	5.45@ 5.65
330-360 lbs.....	5.65@ 5.85	5.60@ 5.70	5.45@ 5.55	5.45@ 5.65	5.40@ 5.60
Medium:					
160-220 lbs.....	5.35@ 6.15	5.60@ 6.05	5.00@ 5.80	5.10@ 5.90	5.25@ 5.80
SOVS:					
Good and choice:					
270-300 lbs.....	5.45@ 5.60	5.40@ 5.50	5.15@ 5.35	5.25@ 5.40	5.05@ 5.10
300-330 lbs.....	5.35@ 5.50	5.35@ 5.45	5.10@ 5.25	5.25@ 5.40	5.00@ 5.05
330-360 lbs.....	5.25@ 5.40	5.30@ 5.40	5.10@ 5.25	5.15@ 5.35	5.00@ 5.05
Good:					
360-400 lbs.....	5.15@ 5.30	5.20@ 5.35	5.00@ 5.15	5.10@ 5.25	4.90@ 5.00
400-450 lbs.....	5.05@ 5.25	5.10@ 5.25	5.00@ 5.10	5.00@ 5.15	4.90@ 5.00
450-500 lbs.....	4.90@ 5.15	5.00@ 5.15	5.00@ 5.10	4.85@ 5.10	4.80@ 4.95
Medium:					
250-300 lbs.....	4.75@ 5.15	4.85@ 5.40	4.75@ 5.00	4.60@ 5.25	4.65@ 4.90
PIGS (Slaughter):					
Med. & good, 90-120 lbs.....	4.25@ 5.50	4.60@ 5.20			4.75@ 5.25
Slaughter Cattle, Vealers and Calves:					
STEERS, choice:					
750-900 lbs.....	10.75@12.00	10.50@11.50	10.25@11.75	10.50@11.75	
900-1100 lbs.....	11.00@12.50	10.50@11.50	10.50@12.00	10.50@11.75	10.00@11.50
1100-1300 lbs.....	11.00@12.50	10.75@11.75	10.50@12.00	10.50@11.75	10.00@11.50
1300-1500 lbs.....	11.00@12.50	10.75@11.75	10.50@12.00	10.50@11.75	10.00@11.50
STEERS, good:					
750-900 lbs.....	9.25@11.00	9.50@10.50	9.25@10.50	9.50@10.50	8.75@10.00
900-1100 lbs.....	9.25@11.00	9.50@10.50	9.50@10.50	9.50@10.50	9.00@10.00
1100-1300 lbs.....	9.25@11.00	9.50@10.75	9.50@10.50	9.50@10.50	9.00@10.00
1300-1500 lbs.....	9.25@11.00	9.50@10.75	9.50@10.50	9.50@10.50	9.00@10.00
STEERS, medium:					
750-1100 lbs.....	8.50@ 9.25	8.50@ 9.50	8.50@ 9.50	8.50@ 9.50	7.75@ 9.00
1100-1300 lbs.....	8.50@ 9.25	8.50@ 9.50	8.50@ 9.50	8.50@ 9.50	7.75@ 9.00
STEERS, common:					
750-1100 lbs.....	7.50@ 8.50	7.50@ 8.50	7.25@ 8.50	7.75@ 8.50	6.75@ 7.75
STEERS, HEIFERS AND MIXED:					
Choice, 500-750 lbs.....	10.25@11.25	9.75@10.75	10.00@11.00	10.50@11.25	9.50@10.75
Good, 500-750 lbs.....	9.50@10.25	8.75@ 9.75	9.00@10.00	9.25@10.00	8.50@ 9.75
HEIFERS:					
Choice, 750-900 lbs.....	10.00@11.00	9.75@10.50	9.75@10.50	10.25@11.25	9.50@10.25
Good, 750-900 lbs.....	9.25@10.00	8.75@ 9.75	8.75@ 9.75	9.25@10.50	8.25@ 9.50
Medium, 500-900 lbs.....	8.25@ 8.25	8.00@ 8.75	7.75@ 8.75	8.25@ 9.25	7.00@ 8.25
Common, 500-900 lbs.....	7.25@ 8.25	7.25@ 8.00	6.75@ 7.75	7.25@ 8.25	6.25@ 7.00
COWS, all weights:					
Good.....	7.00@ 7.75	7.00@ 7.75	7.00@ 7.75	7.25@ 8.00	6.50@ 7.50
Medium.....	6.25@ 7.00	6.50@ 7.00	6.50@ 7.00	6.25@ 7.25	6.00@ 6.50
Cutter and common.....	5.00@ 6.25	5.50@ 6.50	5.00@ 6.50	5.00@ 6.25	4.50@ 6.00
Canner.....	3.75@ 6.25	4.00@ 5.50	4.25@ 5.00	4.00@ 5.00	4.00@ 4.50
BULLS (Ylgs. Excl.), all weights:					
Beef, good.....	6.75@ 7.25	6.75@ 7.25	6.50@ 7.00	6.90@ 7.25	6.50@ 7.00
Sausage, good.....	6.85@ 7.25	6.50@ 7.00	6.50@ 6.75	6.75@ 7.00	6.50@ 7.00
Sausage, medium.....	6.50@ 6.85	6.00@ 6.50	6.25@ 6.75	6.00@ 6.75	5.75@ 6.50
Sausage, cutter and common.....	6.00@ 6.50	5.25@ 6.00	5.75@ 6.25	5.25@ 6.00	5.25@ 5.75
VEALERS, all weights:					
Good and choice.....	10.00@12.00	9.25@10.50	9.00@11.00	8.50@10.50	9.00@12.00
Common and medium.....	6.50@10.00	7.00@ 9.25	6.50@ 9.00	6.50@ 8.50	6.50@ 9.00
Cull.....	5.00@ 6.50	5.00@ 7.00	5.00@ 6.00	5.50@ 6.50	4.50@ 6.50
CALVES, 400 lbs. down:					
Good and choice.....	8.00@ 9.00	7.50@ 9.00	7.00@ 8.50	7.75@ 9.50	7.50@ 9.50
Common and medium.....	6.00@ 8.00	6.00@ 7.50	6.00@ 7.00	6.25@ 7.75	6.00@ 7.50
Cull.....	5.00@ 6.00	5.00@ 6.00	5.00@ 6.00	5.25@ 6.25	4.50@ 6.00
Slaughter Lambs and Sheep:					
SPRING LAMBS:					
Choice (closely sorted).....					
*Good and choice.....	10.50@11.50			10.85@11.15	
*Medium and good.....	9.00@10.25			9.85@10.75	
Common.....				8.75@ 9.65	
LAMBS (wooled):					
Choice (closely sorted).....					
*Good and choice.....	10.35@10.90	10.00@10.50	10.00@10.50		10.10@10.35
*Medium and good.....	9.15@10.15	9.00@ 9.75	9.00@ 9.90		9.10@ 9.85
Common.....	8.00@ 9.00	7.50@ 8.75	7.75@ 9.00		7.50@ 8.85
LAMBS (shorn):					
Choice (closely sorted).....					
*Good and choice.....				8.00@ 8.25	9.00@ 9.25
*Medium and good.....				8.00@ 8.00	8.00@ 8.75
Common.....					3.00@ 4.50
EWES:					
Good and choice.....	4.25@ 5.50	4.50@ 5.50	4.25@ 5.50	**4.15@ 4.75	4.50@ 5.50
Common and medium.....	3.25@ 4.25	3.00@ 4.50	3.25@ 4.25	**2.50@ 4.15	3.00@ 4.50

¹ Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. * Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively. **Shorn basis.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 27, 1940, as reported to The National Provisioner:

CHICAGO

Armour and Company, 2,644 hogs; Swift and Company, 3,179 hogs; Wilson & Co., 4,933 hogs; Western Packing Co., Inc., 1,735 hogs; Agar Packing Co., 5,227 hogs; shippers, 9,734 hogs; others, 21,528 hogs.

Total: 36,685 cattle; 45,982 hogs; 37,120 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,329	490	1,811	6,547
Cudahy Pkg. Co.	1,124	336	912	6,089
Swift & Company	1,259	384	1,354	4,993
Wilson & Co.	1,153	366	1,121	4,518
Ind. Pkg. Co.	290
Kornblum Pkg. Co.	1,247
Others	1,821	469	3,172	7,259
Total	8,933	2,045	8,690	20,406

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,350	4,925	7,044
Cudahy Pkg. Co.	3,318	2,995	6,669
Swift & Company	3,301	2,611	5,606
Wilson & Co.	1,401	2,406	2,502
Others	7,213
Cattle and calves: Eagle Pkg. Co., 24; Greater Omaha Pkg. Co., 103; Geo. Hofmann, 51; Lewis Pkg. Co., 718; Nebraska Beef Co., 519; Omaha Pkg. Co., 200; John Roth, 134; South Omaha Pkg. Co., 187; Lincoln Pkg. Co., 305.				
Total	14,601	cattle and calves;	34,751 hogs;	21,821 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,480	1,981	6,534	3,252
Swift & Company	2,595	1,879	7,273	2,600
Hunter Pkg. Co.	1,438	1,065	5,412	189
Hell Pkg. Co.	2,443
Krey Pkg. Co.	2,129
Laclede Pkg. Co.	3,070
Sieloff Pkg. Co.	1,445
Shippers	3,228	1,695	19,055
Others	2,437	237	2,810	851
Total	12,178	5,898	50,171	6,892
Not including 1,075 cattle, 2,793 calves, 26,535 hogs, and 738 sheep bought direct.				

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,662	287	6,133	16,847
Armour and Company	1,614	381	5,123	6,994
Others	1,252	10	240	10,105
Total	4,528	678	11,496	33,946

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,853	45	5,441	2,311
Armour and Company	3,558	49	5,424	2,066
Swift & Company	2,711	32	3,120	2,465
Shippers	4,247	29	5,257	382
Others	299	14	96
Total	14,668	163	19,338	7,224

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	940	539	2,053	1,115
Wilson & Co.	815	597	2,044	905
Others	273	25	1,025	6
Total	2,028	1,161	5,122	2,026
Not including 29 cattle and 1,005 hogs bought direct.				

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	592	595	2,324	4,438
Dold Pkg. Co.	473	151	1,064	22
Wichita D. B. Co.
Dunn-Osterberg	40	139
Fred W. Dold	100	516
Sunflower Pkg. Co.	27	279
Pioneer Cattle Co.	21
Interstate Pkg. Co.	207
Keefe Pkg. Co.	53
Total	1,513	746	4,322	4,460
Not including 31 cattle and 1,694 hogs bought direct.				

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	768	143	1,243	8,077
Swift & Company	606	137	1,475	5,911
Cudahy Pkg. Co.	623	89	913	2,834
Others	2,031	215	1,351	9,551
Total	4,328	584	4,982	26,193

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,524	603	3,293	17,038
Swift & Company	1,898	843	1,602	18,025
Blue Bonnet Pkg. Co.	192	24	594	18
City Pkg. Co.	58	11	406
Rosenthal Pkg. Co.	55	32	31	35
Total	3,728	1,603	5,926	35,114

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,296	2,583	15,285	1,641
Rifkin Pkg. Co.	761	18
Swift & Company	6,337	4,561	23,043	2,256
United Pkg. Co.	2,256	205
Cudahy Pkg. Co.	620	1,169
Others	2,927	1,710
Total	16,177	10,246	38,328	3,797

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	1,764	593	14,751	305
Armour and Company	1,100	246	1,700
Hilgemeyer Bros.	10	1,200
Stumpf Bros.	140
Meier Pkg. Co.	74	5	241
Stark & Wetzel	105	49	604
Wabnitz and Deters	48	81	425	41
Maass-Hartman Co.	42
Shippers	2,506	2,014	20,855	2,926
Others	896	153	400	20
Total	6,545	3,143	40,325	3,382

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	16	254
E. Kahn's Sons Co.	553	629	8,249	269
Lohrey Packing Co.	4	271
H. H. Meyer Pkg. Co.	14	3,500
J. Schlachter's Sons	123	223	29
J. & F. Schroth P. Co.	16	2,864
J. F. Stegner Co.	422	478
Shippers	149	20	2,870
Others	1,191	760	750	383
Total	2,468	2,126	18,495	935
Not including 1,005 cattle, 2 calves, 4,374 hogs and 966 sheep bought direct.				

RECAPITULATION†

	CATTLE	Calves	Hogs	Sheep
Chicago	36,685	37,900	33,889
Kansas City	8,933	7,827	11,837
Omaha	14,601	15,353	16,942
East St. Louis	12,178	12,351	10,660
St. Joseph	4,528	3,841	4,554
Sioux City	14,668	12,323	10,498
Okla. City	2,028	2,064	4,081
Wichita	1,513	1,550	2,368
Denver	4,328	4,885	5,210
St. Paul	16,177	13,850	16,758
Milwaukee	3,645	4,146	4,592
Indianapolis	6,545	6,173	6,227
Cincinnati	2,468	2,815	2,406
Ft. Worth	3,728	2,660	3,986
Total	132,023	127,738	134,391

HOGS

	Cattle	Calves	Hogs	Sheep
Chicago	48,982	49,140	47,264
Kansas City	8,660	7,195	8,379
Omaha	34,751	20,401	21,196
East St. Louis	50,171	49,848	42,515
St. Joseph	11,496	10,058	13,145
Sioux City	19,338	19,497	20,313
Okla. City	5,122	6,047	7,648
Wichita	4,322	3,913	5,202
Denver	4,982	7,242	4,842
St. Paul	38,328	31,135	27,061
Milwaukee	7,216	8,368	9,013
Indianapolis	40,325	40,392	40,429
Cincinnati	18,495	18,793	20,356
Ft. Worth	5,926	6,587	5,984
Total	298,114	277,616	273,547

SHEEP

	Cattle	Calves	Hogs	Sheep
Chicago	37,120	46,099	76,379
Kansas City	29,409	26,417	33,353
Omaha	21,821	20,152	12,918
East St. Louis	6,892	5,686	11,162
St. Joseph	33,946	24,509	26,625
Sioux City	7,224	6,063	5,626
Okla. City	2,026	2,120	4,717
Wichita	4,460	3,023	3,395
Denver	26,193	24,930	26,213
St. Paul	3,797	4,263	3,966
Milwaukee	1,466	1,303	958
Indianapolis	3,382	3,883	2,571
Cincinnati	935	685	879
Ft. Worth	35,111	21,076	19,543
Total	213,782	190,209	228,415

*Cattle and calves.

†Not including directs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., April 22	12,049	1,113	13,982	15,771
Tues., April 23	8,032	1,921	12,610	10,108
Wed., April 24	10,814	981	11,926	7,027
Thurs., April 25	5,522	1,086	17,154	13,579
Fri., April 26	790	587	12,270	11,828
Sat., April 27	100	6,000	1,000
*Total this week	36,307	5,735	73,943	59,315
Prev. week	40,058	6,032	73,387	60,286
Year ago	36,146	7,961	80,956	82,046
Two years ago	34,907	7,501	76,444	59,785

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., April 22	2,366	39	2,422	4,858
Tues., April 23	1,605	50	1,202	2,327
Wed., April 24	2,806	42	2,006	276
Thurs., April 25	1,343	15	1,524	2,531
Fri., April 26	359	5	2,389	1,198
Sat., April 27	100	500
Total this week	8,470	151	9,643	11,690
Previous week	9,628	205	6,358	12,900
Year ago	10,178	287	8,326	25,284
Two years ago	11,561	711	6,583	16,062

*Including 215 cattle, 1,038 calves, 24,302 hogs and 24,600 sheep direct to packers from other points.

†All receipts include directs.

APRIL AND YEAR RECEIPTS

Receipts thus far this month and year to date with comparisons:

	April	1939	Year	1939
Cattle	142,493	122,081	589,541	545,068
Calves	22,609	31,547	81,371	113,682
Hogs	332,808	258,035	1,865,221	1,843,547
Sheep	234,658	248,066	859,316	1,065,401
Horses	729	408	8,061	2,748
Weekly average price of livestock				
Week ended April 27	\$ 9.80	\$ 6.15	\$ 5.00	\$ 3.75
Previous week	9.55	5.50	5.00	10.30
1939	9.85	6.85	5.25	9.45
1938	8.65	8.05	5.25	8.45
1937	10.85	10.05	5.75	12.40
1936	8.25	10.25	5.85	11.25
1935	11.40	8.95	4.00	7.75
Av. 1935-1939	\$ 9.80	\$ 8.85	\$ 5.20	\$ 9.95

SUPPLIES FOR CHICAGO PACKERS

	Cattle	Hogs	Sheep
Week ended April 27	27,826	64,300	47,625
Previous week	30,256	67,216	48,461
1939	25,880	78,052	55,702
1938	30,625	58,181	45,167
1937	34,077	64,534	30,331
1936	19,040	63,776	42,383

HOG RECEIPTS, WEIGHTS AND PRICES

	No.	Av.		
	Rec'd.	Wt.	Prices	
		lbs.	Top	Av.
*Week ended April 27	73,990	252	\$ 6.65	\$ 6.15
Previous week	73,387	252	6.00	5.50
1939	80,956	254	7.15	6.85
1938	76,444	249	8.45	8.05
1937	65,517	238	10.40	10.05
1936	71,649	250	10.85	10.25
1935	69,385	244	9.25	8.95

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended April 27, 1940.

	CATTLE		
	Week ended Apr. 27	Prev. week	Cor. week, 1939
Chicago ¹	28,026	29,374	24,790
Kansas City ²	10,978	9,609	14,394
Omaha ³	14,142	15,564	17,193
East St. Louis ⁴	8,950	8,876	43,386
St. Joseph.....	4,804	4,141	4,071
Sioux City.....	10,666	8,872	7,416
Wichita ⁵	2,290	2,360	3,022
Fort Worth.....	5,331	3,351	6,150
Philadelphia.....	2,133	2,241	1,998
Indianapolis.....	1,769	1,920	1,303
New York & Jersey City.....	8,803	11,763	10,494
Oklahoma City ⁶	2,173	3,238	5,956
Cincinnati.....	3,512	3,592	3,307
Denver.....	3,935	4,320	4,282
St. Paul.....	12,630	11,243	11,869
Milwaukee.....	3,533	4,146	4,196
Total.....	123,675	124,610	163,827

¹Cattle and calves.

HOGS			
Chicago.....	85,687	88,679	90,317
Kansas City.....	28,007	26,733	33,008
Omaha.....	19,715	23,895	25,308
East St. Louis ¹	48,446	63,608	66,881
St. Joseph.....	11,338	9,318	13,794
Sioux City.....	16,559	20,281	19,329
Wichita.....	6,016	3,913	5,063
Fort Worth.....	5,926	6,587	5,984
Philadelphia.....	16,403	18,394	18,765
Indianapolis.....	16,434	19,967	19,719
New York & Jersey City.....	48,344	57,057	47,442
Oklahoma City.....	9,727	7,130	8,706
Cincinnati.....	16,293	16,834	19,010
Denver.....	5,542	7,230	5,450
St. Paul.....	38,328	31,135	45,827
Milwaukee.....	7,198	8,368	9,005
Total.....	356,973	409,149	436,629

¹Including National Stocks, East St. Louis, Ill., and St. Louis, Mo.

SHEEP			
Chicago ¹	25,576	33,190	51,751
Kansas City.....	29,406	34,417	33,463
Omaha.....	25,528	23,290	21,871
East St. Louis.....	6,892	5,086	10,842
St. Joseph.....	23,841	22,354	21,302
Sioux City.....	7,365	6,455	6,254
Wichita.....	4,490	3,023	3,305
Philadelphia.....	35,114	21,076	19,543
Fort Worth.....	2,579	2,873	2,591
Indianapolis.....	853	2,270	1,791
New York & Jersey City.....	48,173	61,961	67,457
Oklahoma City.....	2,026	2,267	4,717
Cincinnati.....	2,032	1,330	2,901
Denver.....	7,502	6,499	7,132
St. Paul.....	3,897	4,263	3,966
Milwaukee.....	1,464	1,303	956
Total.....	226,708	224,357	260,022

¹Not including directs.

WEEKLY INSPECTED KILL

Number of animals processed in 27 selected centers for week ended April 26, with comparisons:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	8,803	16,154	48,344	45,764
Phila. & Balt. ²	3,674	1,518	28,345	1,713
Ohio-Indiana Group ³	9,042	4,553	44,976	4,887
Chicago.....	29,168	8,158	65,687	52,341
St. Louis Area ⁴	9,391	6,929	48,446	7,235
Kansas City.....	9,590	4,974	28,007	27,815
Southwest Group ⁵	9,535	4,204	25,403	53,289
Omaha.....	12,994	976	19,715	26,725
Sioux City.....	9,880	157	16,559	7,880
St. Paul-Wisc. Group ⁶	22,321	29,747	79,468	6,546
Interior Iowa & So. Minn. ⁷	16,595	5,845	129,102	31,315
Total.....	140,998	83,215	534,052	265,510
Total prev. week.....	141,697	87,563	618,180	273,865
Total last year.....	131,319	85,831	591,870	275,226

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁴Includes St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁵Includes St. Paul, Minn., Madison, and Milwaukee, Wisconsin. ⁶Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulation slaughtered in March and April, 1939, approximately 75 per cent of the cattle, 72 per cent of the calves, 73 per cent of the hogs, and 83 per cent of the sheep and lambs slaughtered under Federal inspection in that two months period.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending April 27, 1940.....	9,556½	2,834	2,765
Week previous.....	9,135	2,686	2,681
Same week year ago.....	8,617½	2,488	2,643
COWS, carcass			
Week ending April 27, 1940.....	685	942	2,411
Week previous.....	714	813	2,284
Same week year ago.....	1,185	1,034	2,314
BULLS, carcass			
Week ending April 27, 1940.....	335	679	16
Week previous.....	360	471	37
Same week year ago.....	248	547	18
VEAL, carcass			
Week ending April 27, 1940.....	14,842	1,448	1,149
Week previous.....	12,527	1,275	975
Same week year ago.....	9,562	1,423	697
LAMB, carcass			
Week ending April 27, 1940.....	39,146	14,989	17,950
Week previous.....	37,812	14,829	17,188
Same week year ago.....	27,626	13,034	14,165
MUTTON, carcass			
Week ending April 27, 1940.....	2,079	260	1,326
Week previous.....	2,092	287	338
Same week year ago.....	2,499	610	1,144
PORK CUTS, lbs.			
Week ending April 27, 1940.....	2,615,072	442,192	503,076
Week previous.....	2,567,339	428,081	380,595
Same week year ago.....	2,193,282	396,458	405,300
BEEF CUTS, lbs.			
Week ending April 27, 1940.....	270,507
Week previous.....	196,970
Same week year ago.....	295,863

LOCAL SLAUGHTERS

CATTLE, head	Week ending April 27, 1940.....	8,803	2,133
	Week previous.....	11,763	2,241
	Same week year ago.....	10,494	1,998
CALVES, head	Week ending April 27, 1940.....	16,218	2,960
	Week previous.....	19,667	2,814
	Same week year ago.....	16,226	2,073
HOGS, head	Week ending April 27, 1940.....	45,131	16,403
	Week previous.....	54,901	18,394
	Same week year ago.....	47,442	18,765
SHEEP, head	Week ending April 27, 1940.....	48,173	2,579
	Week previous.....	61,961	2,873
	Same week year ago.....	67,457	2,591

Country dressed product at New York totaled 5,313 veal, 1 hog and 2,821 lambs. Previous week 5,746 veal, 5 hogs and 417 lambs in addition to that shown above.

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during March bought at stockyards and direct, is reported by the U. S. Department of Agriculture, Agricultural Marketing Service, as follows:

	Mar., 1940	Feb., 1940	Mar., 1939
	Per cent	Per cent	Per cent
Cattle—			
Stockyards.....	71.69	76.22	73.65
Other.....	28.31	23.78	26.35
Calves—			
Stockyards.....	56.33	61.29	63.37
Other.....	43.67	38.71	36.63
Hogs—			
Stockyards.....	45.65	47.33	50.45
Other.....	54.35	52.67	49.55
Sheep and lambs—			
Stockyards.....	65.54	62.06	67.60
Other.....	34.46	37.94	32.40

CANADIAN LIVESTOCK PRICES

	STEERS	VEAL CALVES	BACON HOGS
	Week ended Apr. 25	Last week	Same week 1939
Toronto.....	\$ 7.50	\$ 7.50	\$ 7.60
Montreal.....	8.25	7.80	7.75
Winnipeg.....	8.00	7.00	7.50
Calgary.....	7.50	7.50	7.00
Edmonton.....	7.25	7.00	6.75
Prince Albert.....	6.50	6.50	6.00
Moose Jaw.....	6.50	6.50	6.25
Saskatoon.....	6.75	7.00	6.00
Regina.....	6.75	6.50	6.50
Vancouver.....	7.25	7.25
VEAL CALVES			
Toronto.....	\$11.50	\$11.50	\$ 9.25
Montreal.....	7.50	8.00	7.50
Winnipeg.....	8.50	8.50	7.50
Calgary.....	9.50	9.50	7.50
Edmonton.....	8.50	8.50	7.00
Prince Albert.....	7.00	7.25	6.50
Moose Jaw.....	8.00	7.50	6.00
Saskatoon.....	7.50	8.50	7.50
Regina.....	8.00	7.50	7.50
Vancouver.....	7.50
BACON HOGS			
Toronto.....	\$ 8.25	\$ 9.00	\$ 8.65
Montreal ¹	8.65	9.40	9.25
Winnipeg ¹	8.00	8.60	8.50
Calgary.....	7.90	8.40	8.10
Edmonton.....	8.00	8.40	8.15
Prince Albert.....	7.70	8.30	8.25
Moose Jaw.....	7.75	8.35	8.35
Saskatoon.....	7.70	8.30	8.25
Regina.....	7.75	8.35	8.35
Vancouver.....	8.40	8.25	8.50

¹Montreal and Winnipeg hogs sold on a "F. & W." basis; all others "off trucks."

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first three days this week were 19,052 cattle, 2,943 calves, 40,304 hogs and 5,665 sheep.

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Watch the Classified Advertisements page for good men.

HONEY BRAND

Hams - Bacon
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HYGRADE'S

Original West
Virginia Cured Ham
Ready to Serve

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30 Church Street, New York, N. Y.

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East St. Louis, Illinois

STRAIGHT AND MIXED CARS OF BEEF AND PROVISIONS

NEW YORK
OFFICE
106 Gansevoort St.



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Philadelphia, Pa.

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The finest Polish-Style
Ham on the market to-
day, by hundreds of sat-
isfied Tobin customers!



THE TOBIN PACKING CO., INC.

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John J. Felin & Co., Inc.

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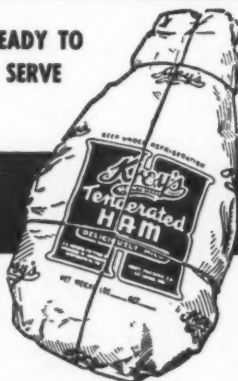
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826 Walnut St.
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A. I. HOLBROOK
74 Warren
Buffalo, N. Y.

MAX LEFKOWITZ
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& CO.
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Classified ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Position wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words.

Position Wanted

Sausage-Seasoner

An experienced sausage-seasoner (mixed spices) desires position. Has original recipes: 20 years' experience in large mixed-spice factories in both Austria and Germany. Write Box W-882, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

Sales Manager

Man with 25 years' experience in packing industry; thorough knowledge of all departments—salesman, general manager, district sales manager over 40 territories. Employed at present as asst. sales mgr. Capable of handling men, arranging routes and promotion of sales. Desiring change. Can furnish best of reference. Box W-880, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Sausage Maker

All around experienced sausage maker can manufacture all kinds old and new style sausage, loaves and specialties. Can show good percentage. Write Box W-878, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Men Wanted

Purchasing Agent

Wanted: Man with purchasing experience buying edible offal. State age, experience, salary expected. Write Box W-864, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Tank House Man

Wanted: experienced tank house man able to supervise help and turn out good product with new dry rendering outfit and Expeller press. State age and references. Write Box W-876, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Men Wanted

Beef Killing Superintendent

Wanted: experienced beef killing superintendent for small plant near Chicago. Write Box W-875, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Equipment Wanted

Packing Equipment Wanted

Wanted for user: 2—50 and 100 lb. Silent Cutters; 2—50 and 100 lb. Stuffers; 2—100 and 200 lb. Mixers; 3—Grinders; Filter Press, Lard Cooling Roll. W-718, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Business Opportunities

Modern Packing Plant

Medium size meat packing plant and sausage mfg. plant for sale in Montana. Completely modern machinery and coolers. Also modern slaughterhouse. Equipment complete for every purpose. Steady and reliable trade. Owners taking up new location in different state. Box W-879, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Poultry Building

For rent or sale: brick poultry building, 50'x100', in city of 20,000 with large rural trade. Only one other poultry company in city. There has been a poultry business in this building for many years. Write Box 191, Aberdeen, So. Dakota.

An Opportunity

Whatever opportunity you have to offer, your advertisement here will bring quick results. Write THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Equipment for Sale

Rendering Equipment Offerings

5—9' x 19' Revolving Digesters or Percolators.
1000 Feet Drag or Scraper Conveyor.
10—Bartlett & Snow Dryers.
25—Dopp Kettles, all sizes.
10—Hammer Mills, Crushers, Grinders, Pulverizers.
Power Plant Equipment.
Sausage and Meat Equipment
5—Ice Breakers and Crushers.
2—Brecht 200 lb. Stuffers, without tubes
2—Grinders, No. 156 and No. 52.
2—Meat Mixers, 35 gal. and 1000-lb.
1—Brecht 18" Filter Press.
1—Hand Operated Fat Cutter.
Ask for "Consolidated News" listing our large stock. Send us your inquiries—we desire to serve you. What have you for sale? We buy from a single item to a complete plant.

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City, N. Y.

For Quick Results

Is a piece of extra machinery or equipment taking up valuable space in your plant? If so, an advertisement placed in this space will bring you results quickly and economically. For information write THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

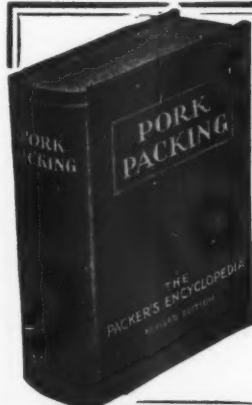
Compressor

1 compressor 7"x10" double acting horizontal machine with a 10"x10" piston valve steam engine.

Weil Packing Company
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in this issue of The National

Adler Co., The..... 53
Allbright-Nell Co., The.... Third Cover
Armour and Company..... 14
Armstrong Cork Co..... 26

Baker Ice Machine Co..... 28
Buffalo Forge Co..... 47

Cahn, Fred C., Inc..... 52
Callahan & Co., A. P..... 34
Celluloid Corp..... 10
Cincinnati Butchers' Supply Co..... 6
Corn Products Sales Co.... First Cover
Crampton, John & Co., Ltd..... 60
Cudahy Packing Co..... 60

Dairymen's League Coop. Assoc.... 52
Diamond Crystal Salt Co..... 62
Dodge Div.—Chrysler Corp..... 11
Dromgold & Glenn..... 44
Dunham & Murphy..... 54

Early & Moor, Inc..... 51

Felin & Co., John J..... 58
Foxboro Co., The..... 29
French Oil Mill Machinery Co..... 52
Frick Co..... 39

Griffith Laboratories 39

Ham Boiler Corporation..... 12
Hormel & Co., Geo. A..... 60
Hunter Packing Co..... 58
Hygrade Food Products Corp..... 58

Institute of American Meat
Packers 8, 9
International Harvester Co..... 20
International Salt Co..... 33

Jackle, Frank R..... 60
Jourdan Process Cooker Co..... 46

Kahn's Sons Co., E..... 61
Kennett-Murray & Co..... 54
Kirkeby Hotels 45
Krey Packing Co..... 58

While every precaution is taken to insure accuracy, we cannot

RS

The National Provisioner



Manaster, Harry, & Bro.....	61
May Casing Company.....	60
Mayer, H. J. & Sons Co.....	51
McMurray, L. H.....	54
Met-L-Wood Corp.....	47
Montgomery Elevator Co.....	45

Preservaline Mfg. Co.....	22
Pure Carbonic Corp.....	13

Rath Packing Company.....	61
---------------------------	----

Sayer & Co., Inc.....	61
Schluderberg, Wm.-T. J. Kurlde Co..	58
Smith's Sons, John E. Co..Second Cover	
Solvay Sales Corp.....	49
Standard Pressed Steel Co.....	35
Stange Co., Wm. J.....	52
Swift & Company.....Fourth Cover	
Sylvania Industrial Corp.....	7

Theurer Wagon Works, Inc.....	52
Tobin Packing Co.....	58
Toledo Scale Co.....	43

United Steel & Wire Co.....	52
-----------------------------	----

Visking Corp.....	3
Vogt, F. G., & Sons, Inc.....	60
Vogt Processes, Inc.....	30

Warnsman-Fortney Body Co., The..	49
Westinghouse Elec. & Mfg. Co.....	5
Wilmington Provision Co.....	60
Wynantskill Mfg. Co.....	51

York Ice Machinery Corp.....	42
------------------------------	----

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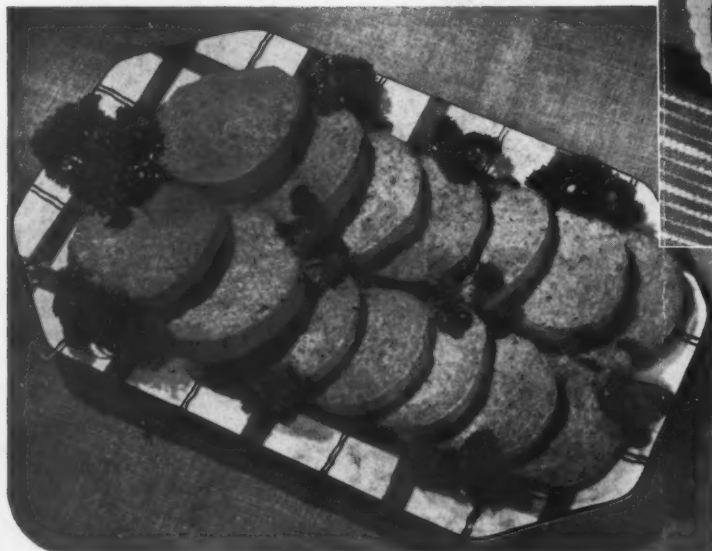


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